

# LekkiSlav Bitter ALE

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **54**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Golden Ale (Viking Malt)	2 kg (50%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (15%)	79 %	10
Grain	Cara Blonde - Castle Malting	0.4 kg (10%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	70 min	15.5 %
Dry Hop	Eureka!	30 g	7 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale