

sp

- Gravity **11.9 BLG**
- ABV ---
- IBU **18**
- SRM **6.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **29.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.1 kg (71.1%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (14%) | 75 % | 20 |
| Grain | Strzegom Czekoladowy jasny | 0.068 kg (0.9%) | 68 % | 400 |
| Grain | Barley, Flaked | 1 kg (14%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Oktawia | 25 g | 20 min | 7.1 % |
| Boil | Oktawia | 10 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |