Fermentables

Amount	Fermentable	Use
5.0 kg	Maris Otter Pale (UK)	Mash
2.3 kg	Barke Pilsner (DE)	Mash
1.0 kg	Flaked Oats	Boil
200.0 g	Crystal Rye (UK)	Mash

Hops

Amount	Нор	Time
54.0 g	Amarillo (US)	0 min
50.0 g	Simcoe (US)	0 min
25.0 g	Saaz (CZ)	0 min
13.0 g	Styrian Celeia (SI)	0 min

Yeasts

Name	Lab/Product
Mud King	

Stats

Batch & Boil

Batch Size **Boil Time** 41.6395 L 60 min

Properties

OG FG IBU 1.044 ↓ 1.009 ↓ 0 1 ABV Color Balance 4.6% 5 SRM Very Bitter

Notes

Split batch dry hop:

- 1- 50g enigma and 50g HBC 342
- 2- 60g Hüll Melon and 40g Loral