### **Fermentables**

Amount	Fermentable	Use
5.0 kg	Maris Otter Pale (UK)	Mash
500.0 g	Caramel/Crystal 20L (US)	Mash

## Hops

Amount	Нор	Time
8.0 g	Magnum (US)	60 min
40.0 g	Galaxy (AU)	20 min
12.0 g	Mosaic™ (US)	20 min
22.0 g	Galaxy (AU)	7 min
12.0 g	Mosaic™ (US)	7 min
22.0 g	Galaxy (AU)	0 min
44.0 g	Galaxy (AU)	2 days
22.0 g	Mosaic™ (US)	2 days

### **Yeasts**

Name	Lab/Product
Safale S-04	Fermentis S-04

### Stats

### Batch & Boil

Batch Size **Boil Time** 19.0 L 60 min

# **Properties**

FG OG IBU 1.068 1.020 1 65 ABV Color Balance 6.3% 7 SRM Very Bitter

### Notes