

#44 Ein Bitter bitte!

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **33**
- SRM **7.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (87.7%)	80 %	5
Grain	Biscuit Malt	0.14 kg (8.2%)	79 %	45
Grain	Carabohemian	0.07 kg (4.1%)	75 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	30 min	4.8 %
Boil	Fuggles	15 g	15 min	4.8 %
Aroma (end of boil)	Fuggles	20 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	---

Notes

- 30-50g brytyjskiego chmielu np. Fuggles, żeby uzyskać 25 IBU.
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