

## BA Bitter

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **7.7**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (88.9%) | 80 %  | 5   |
| Grain | Monachijski          | 0.25 kg (6.9%) | 80 %  | 16  |
| Grain | Caraaroma            | 0.15 kg (4.2%) | 78 %  | 400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Comet   | 20 g   | 60 min | 8.3 %      |
| Boil    | Warrior | 10 g   | 15 min | 15.5 %     |
| Boil    | Warrior | 20 g   | 5 min  | 15.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |