

## Best Bitter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **8.5**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny BREWA	2.4 kg (60%)	73 %	15
Liquid Extract	Ekstrakt słodowy Pale Ale BREWA	1.2 kg (30%)	73 %	40
Sugar	Glukoza	0.4 kg (10%)	90 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	6.7 %
Boil	Lubelski	20 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale