

biterek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Amber Malt | 0.25 kg (4.5%) | 75 % | 43 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (4.5%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 5 % |
| Boil | Fuggles | 25 g | 15 min | 5 % |
| Aroma (end of boil) | Fuggles | 25 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|--------|---------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Liquid | 1000 ml | White Labs |