

# Bitter

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **10.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Biscuit Malt	0.25 kg (3.8%)	79 %	45
Grain	Strzegom Karmel 30	0.25 kg (3.8%)	70 %	299
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	25 min	4 %

## Yeasts

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