

## Bitter 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **6.1**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.89 kg (81.8%)	80 %	7
Grain	Caramel/Crystal Malt - 60L	0.14 kg (6.1%)	74 %	118
Grain	Pszeniczny	0.08 kg (3.5%)	80 %	4
Sugar	Dememera Sugar	0.2 kg (8.7%)	100 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10 %
Boil	Kent Goldings	10 g	10 min	4.4 %
Boil	Kent Goldings	20 g	2 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1 ml	Fermentum Mobile

### Notes

- Zaczepnięte z The Big Book of Brewing  
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