

# Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **7**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Thomas Fawcett Halcyon | 4.3 kg (87.8%) | --- % | 6   |
| Grain | Thomas Fawcett Amber   | 0.15 kg (3.1%) | --- % | 120 |
| Grain | Płatki owsiane         | 0.3 kg (6.1%)  | 85 %  | 3   |
| Grain | Fawcett - Crystal      | 0.15 kg (3.1%) | 70 %  | 160 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 15 g   | 60 min   | 13.5 %     |
| Boil    | Fuggles | 25 g   | 15 min   | 6.3 %      |
| Boil    | Fuggles | 25 g   | 5 min    | 6.3 %      |
| Dry Hop | Fuggles | 50 g   | 4 day(s) | 6.3 %      |

## Yeasts

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