

Bitter

- Gravity **11.1 BLG**
- ABV ---
- IBU **32**
- SRM **7.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (65.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (28%) | 79 % | 16 |
| Grain | Pszeniczny | 0.25 kg (4.7%) | 79 % | 4 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |
| Aroma (end of boil) | Fuggles | 20 g | 30 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 5 min | 4.5 % |