

# Bitter

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **3.2**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (93.5%)	--- %	---
Grain	Strzegom Karmel 150	0.15 kg (3.3%)	75 %	150
Grain	Weyermann - Carared	0.15 kg (3.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	5 g	15 min	11 %
Boil	Marynka	5 g	15 min	10.5 %
Boil	lunga	10 g	1 min	11 %
Boil	Marynka	10 g	1 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale