

Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4 kg (88.9%) | 81 % | 3 |
| Grain | Abbey Castle | 0.25 kg (5.6%) | 80 % | 45 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.6%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 13 % |
| Dry Hop | East Kent Goldings | 100 g | 2 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11 g | --- |