

# Bitter Kaisbor

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (87.9%)	80 %	5
Grain	Strzegom Karmel 30	0.4 kg (5%)	75 %	30
Grain	Cookie	0.4 kg (5%)	79 %	70
Sugar	Cukier	0.16 kg (2%)	99 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	8.3 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	4.6 %
Boil	East Kent Goldings	10 g	60 min	4.6 %