

# Bitter ostateczny

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **9.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.39 kg (84.2%)	80 %	7
Grain	Caramel/Crystal Malt - 60L	0.23 kg (8.1%)	74 %	118
Grain	Wheat, Torrified	0.2 kg (7%)	79 %	4
Grain	Jęczmień palony	0.02 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Boil	Goldings	15 g	15 min	4.4 %
Boil	Goldings	15 g	0 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	1.2 ml	White Labs