

## Bitter[ ]wstępniak

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **9.2**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (47.6%)	80 %	16
Grain	Karmelowy Czerwony	0.3 kg (7.1%)	75 %	59
Grain	Briess - Pilsen Malt	1 kg (23.8%)	80.5 %	2
Grain	Płatki owsiane	0.4 kg (9.5%)	60 %	3
Grain	cookie	0.4 kg (9.5%)	80 %	40
Grain	Strzegom Karmel 300	0.1 kg (2.4%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	20 min	11 %
Boil	Fuggles	26 g	10 min	4.5 %
Boil	Tomyski	50 g	10 min	2.8 %