

# bitter107

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **12.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (88.5%)	83 %	6
Grain	Caramel/Crystal Malt - 80L	0.25 kg (5.5%)	74 %	170
Grain	Caramel/Crystal Malt - 120L	0.25 kg (5.5%)	72 %	270
Grain	Jęczmień palony	0.02 kg (0.4%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.8 %
Boil	East Kent Goldings	25 g	20 min	4.5 %
Whirlpool	East Kent Goldings	25 g	5 min	4.5 %