

bitter107

- 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 % |