

# Bittersweet symphony

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **24**
- SRM **7.3**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	1 kg (48.8%)	80 %	8
Grain	Amber Malt	0.5 kg (24.4%)	75 %	43
Grain	Caraaroma	0.05 kg (2.4%)	78 %	400
Grain	Cara-Pils/Dextrine	0.5 kg (24.4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Fuggles	15 g	30 min	4.5 %
Boil	Fuggles	15 g	10 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar