

# Dark bitter

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- Gravity **11.4 BLG**
- ABV ---
- IBU **73**
- SRM **8.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (50%)	78 %	16
Liquid Extract	Dark Liquid Extract	1.7 kg (50%)	78 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Equinox	20 g	15 min	13.1 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Jarrylo	10 g	15 min	15 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Whirlpool	Equinox	10 g	5 min	13.1 %