

# English Bitter

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **16.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers English Bitter	1.7 kg (43.6%)	100 %	---
Liquid Extract	Bruntal Pale Ale	1.7 kg (43.6%)	80 %	35
Grain	Caraaroma	0.5 kg (12.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	15 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Bardzo długi czas chłodzenia po zagotowaniu. Caraaroma w postaci herbatki, ekstrakcja 30 minut.  
*May 13, 2020, 10:03 PM*