

## Nudna Klasyka przedstawia: Bitter

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **11**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (77.8%)	80 %	5
Grain	Biscuit Malt	0.3 kg (8.3%)	79 %	45
Grain	Fawcett - Crystal	0.5 kg (13.9%)	70 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	40 min	6 %
Whirlpool	Fuggles	50 g	20 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	114.29 ml	Fermentum Mobile