

Nudna Klasyka przedstawia: Bitter #4

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **8.5**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.7 kg (42.4%) | 81 % | 4 |
| Grain | Weyermann - Vienna Malt | 0.7 kg (42.4%) | 81 % | 8 |
| Grain | crystal light simpsons | 0.25 kg (15.2%) | 75 % | 105 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 30 min | 5.1 % |
| Boil | East Kent Goldings | 25 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 100 ml | White Labs |