

# Nudna Klasyka przedstawia: Bitter

---

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **29**
- SRM **10.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Biscuit Malt	0.25 kg (8.3%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	0.25 kg (8.3%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	8.8 %
Whirlpool	Marynka	40 g	20 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	100 ml	Fermentum Mobile