

# ZBitter

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (58.3%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 2.5 kg (41.7%) | 82 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Perle      | 35 g   | 60 min | 7 %        |
| Aroma (end of boil) | Zula       | 20 g   | 3 min  | 8.3 %      |
| Whirlpool           | Amarillo   | 10 g   | 1 min  | 9.5 %      |
| Boil                | Cascade PL | 20 g   | 15 min | 5.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 10 g   | ---        |