

## American Bitter

- Gravity **10 BLG**
- ABV ---
- IBU **49**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 4.5 kg (94.7%) | 80 %  | 7   |
| Grain | Caramel/Crystal Malt - 20L | 0.25 kg (5.3%) | 75 %  | 39  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Apollo  | 18 g   | 60 min | 17 %       |
| Boil    | Cascade | 25 g   | 10 min | 6 %        |
| Boil    | Citra   | 25 g   | 5 min  | 12 %       |
| Boil    | Summit  | 32 g   | 3 min  | 17 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 200 ml | fermentis  |