Best Bitter z resztek

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **15.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(52.2%)*	80 %	5
Grain	Strzegom Pszeniczny	1 kg *(17.4%)*	81 %	6
Grain	Strzegom Karmel 150	1.75 kg *(30.4%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Whirlpool	Marynka	50 g	5 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Notes

- Piwo z resztek surowców
  Apr 20, 2020, 4:10 PM