Bitter

- Gravity **11.1 BLG**
- ABV **---**
- IBU **32**
- SRM **7.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(65.4%)*	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg *(28%)*	79 %	16
Grain	Pszeniczny	0.25 kg *(4.7%)*	79 %	4
Grain	Strzegom Karmel 150	0.1 kg *(1.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Aroma (end of boil)	Fuggles	20 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %