PREMIUM BITTER

- Gravity **13.1 BLG**
- ABV **---**
- IBU **38**
- SRM **19.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(78.4%)*	80 %	6
Grain	Pszeniczny crystal	0.5 kg *(9.8%)*	80 %	150
Grain	Caramunich typ 1 weyermann	0.5 kg *(9.8%)*	79 %	90
Grain	special x	0.1 kg *(2%)*	68 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Boil	East Kent Goldings	30 g	30 min	4.5 %
Boil	East Kent Goldings	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	15 min