

## Bitter

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **3.2**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4.3 kg (93.5%) | --- % | --- |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.3%) | 75 %  | 150 |
| Grain | Weyermann - Carared | 0.15 kg (3.3%) | 75 %  | 45  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 20 g   | 60 min | 11 %       |
| Boil    | lunga   | 5 g    | 15 min | 11 %       |
| Boil    | Marynka | 5 g    | 15 min | 10.5 %     |
| Boil    | lunga   | 10 g   | 1 min  | 11 %       |
| Boil    | Marynka | 10 g   | 1 min  | 10.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |