

## Good bitter the best

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **7.8**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 4 kg (88.9%)   | 80 %  | 5   |
| Grain | Cookie                           | 0.25 kg (5.6%) | 72 %  | 50  |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (5.6%) | 73 %  | 120 |

### Hops

| Use for           | Name    | Amount | Time   | Alpha acid |
|-------------------|---------|--------|--------|------------|
| Boil              | Pilgrim | 30 g   | 40 min | 8.5 %      |
| Wrzucić w 20 min. |         |        |        |            |
| Boil              | Fuggles | 10 g   | 10 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Fermentis  |