

biterek zwei

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **9.4**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (74.1%) | 80 % | 5 |
| Grain | Castlemalting Crystal | 0.3 kg (11.1%) | 75 % | 150 |
| Grain | Abbey Castle | 0.2 kg (7.4%) | 80 % | 45 |
| Grain | Red Active Viking | 0.2 kg (7.4%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 10.5 % |
| Boil | Sybilla | 25 g | 20 min | 5.2 % |
| Aroma (end of boil) | Sybilla | 25 g | 5 min | 5.2 % |