

## 18.03/bitter

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **10.3**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.6 kg (51.6%)	80 %	8
Grain	Strzegom Wiedeński	0.5 kg (16.1%)	79 %	60
Grain	Abbey Castle	0.5 kg (16.1%)	80 %	45
Grain	Biscuit Malt	0.5 kg (16.1%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	40 min	4.6 %
Boil	East Kent Goldings	30 g	10 min	5.1 %