

18.03/bitter

- 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 % |