

## 18 Bitter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **12.4**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (67.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.8%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (8.4%)	76 %	150
Grain	Płatki pszeniczne	0.2 kg (3.4%)	85 %	3
Grain	Żytni	0.2 kg (3.4%)	85 %	8
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	1400
Dodawany na mash out				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	24 g	60 min	13 %
Boil	East Kent Goldings	36 g	30 min	5.1 %
Boil	East Kent Goldings	18 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	Fermentum Mobile