

#22 bitter2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **9.2**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (45.9%)	81 %	26
Grain	Weyermann - Carawheat	0.3 kg (8.1%)	77 %	110
Grain	Carahell	0.2 kg (5.4%)	77 %	26
Grain	płatki jęczmienne	0.4 kg (10.8%)	60 %	4
Grain	Viking Pale Ale malt	1.1 kg (29.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11 %
Aroma (end of boil)	Willamette	50 g	5 min	5 %
Aroma (end of boil)	Willamette	50 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Nottingham	Ale	Slant	200 ml	---