

# Best Mały Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **10.3**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (79.2%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (10.4%)	75 %	150
Grain	Strzegom Cookie Bursztynowy	0.5 kg (10.4%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	15 min	4.5 %
Boil	Challenger (UK)-	20 g	60 min	7.4 %
Boil	East Kent Goldings	25 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	800 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	3 g	Boil	15 min