

# Bitter

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.34 kg (91.4%)	81 %	6
Grain	Caramel/Crystal Malt - 80L	0.12 kg (4.7%)	74 %	158
Grain	Amber Malt	0.1 kg (3.9%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	45 min	6 %
Boil	East Kent Goldings	15 g	5 min	6 %
Whirlpool	East Kent Goldings	20 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	150 ml	White Labs