

## Bitter 4

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **8.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.1 kg (45.8%)	80 %	7
Grain	Strzegom Wiedeński	0.4 kg (16.7%)	79 %	10
Grain	Wheat, Torrified	0.35 kg (14.6%)	79 %	4
Grain	Caramel/Crystal Malt - 60L	0.35 kg (14.6%)	74 %	118
Grain	Pszeniczny	0.2 kg (8.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10 %
Boil	Goldings	15 g	5 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	1 ml	---