

# Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **13.5**
- Style **Special/Best/Premium 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale	3.5 kg (79.5%)	--- %	0
Grain	Caraamber	0.3 kg (6.8%)	75 %	59
Grain	Pszeniczny	0.2 kg (4.5%)	--- %	0
Grain	Carafa	0.1 kg (2.3%)	70 %	664
Grain	Jęczmień palony	0.1 kg (2.3%)	55 %	985
Sugar	cukier	0.2 kg (4.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lubelski	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar