

# Bitter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (80%)	80 %	5
Grain	Weyermann - Carapils	0.1 kg (5%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (10%)	75 %	45
Grain	Viking melanoidynowy	0.1 kg (5%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	8.4 %
Boil	Challenger	10 g	15 min	5.8 %
Boil	Sybilla	5 g	15 min	4.5 %

## Yeasts

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