

Bitter Twój browar

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **4.2**
- Style **Standard/Ordinary 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (91.4%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 20L | 0.3 kg (8.6%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Challenger | 25 g | 20 min | 7 % |
| Aroma (end of boil) | Fuggles | 45 g | 5 min | 4.5 % |