

# bitter107

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **12.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp           | 4 kg (88.5%)   | 83 %  | 6    |
| Grain | Caramel/Crystal Malt - 80L  | 0.25 kg (5.5%) | 74 %  | 170  |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (5.5%) | 72 %  | 270  |
| Grain | Jęczmień palony             | 0.02 kg (0.4%) | 55 %  | 1100 |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Simcoe             | 15 g   | 60 min | 12.8 %     |
| Boil      | East Kent Goldings | 25 g   | 20 min | 4.5 %      |
| Whirlpool | East Kent Goldings | 25 g   | 5 min  | 4.5 %      |