

# Ródy bitter

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **11**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt             | 3.5 kg (75.3%)  | 80 %  | 5    |
| Grain | Monachijski                      | 0.5 kg (10.8%)  | 80 %  | 16   |
| Grain | Weyermann Caramunich 3           | 0.15 kg (3.2%)  | 76 %  | 150  |
| Grain | Biscuit Malt                     | 0.4 kg (8.6%)   | 79 %  | 45   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.065 kg (1.4%) | 73 %  | 1001 |
| Grain | Brown Malt (British Chocolate)   | 0.035 kg (0.8%) | 70 %  | 128  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 20 g   | 60 min | 13.5 %     |
| Boil                | Saaz (USA)            | 20 g   | 20 min | 3.75 %     |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 1 min  | 4.5 %      |