

## somewhat bitter

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **4.3**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (80%)	80 %	5
Grain	Karmelowy Czerwony	0.05 kg (1.3%)	75 %	59
Grain	Biscuit Malt	0.2 kg (5.3%)	79 %	45
Grain	Wheat, Torrified	0.5 kg (13.3%)	79 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Marynka	20 g	10 min	8 %
Whirlpool	Marynka	40 g	0 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale