

## Special bitter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **11.3**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (41.1%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (54.8%)	79 %	16
Grain	Special B Malt	0.15 kg (4.1%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	14 g	15 min	5 %
Boil	Marynka	18 g	60 min	10 %
Boil	East Kent Goldings	12 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
empire ale	Ale	Dry	10 g	---