

# Standard Bitter

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **29**
- SRM **4.8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (90.9%)	75 %	6
Grain	Biscuit Malt	0.2 kg (9.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Dry Hop	East Kent Goldings	30 g	7 day(s)	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	0 min	5.1 %
Dry Hop	Saaz (Czech Republic)	20 g	7 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis