

## Zwykły bitter #1 Epic

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- Gravity **8.9 BLG**
- ABV ---
- IBU **22**
- SRM **8**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 1.5 kg (93.8%) | --- % | 6   |
| Grain | Strzegom Karmel 150 | 0.1 kg (6.3%)  | 75 %  | 150 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Epic (GB) | 15 g   | 45 min | 3.7 %      |
| Boil    | Epic (GB) | 15 g   | 15 min | 3.7 %      |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Mangrove Jack's M15 Empire Ale | Ale  | Dry  | 5 g    | ---        |