

#13 Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **7.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.2%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (8.3%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.2 kg (4.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 8 g | 90 min | 11 % |
| Boil | East Kent Goldings | 25 g | 20 min | 5.1 % |
| Boil | East Kent Goldings | 25 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |