

#22 bitter2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **40**
- SRM **9.2**
- Style **Standard/Ordinary 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 **1 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (45.9%) | 81 % | 26 |
| Grain | Weyermann - Carawheat | 0.3 kg (8.1%) | 77 % | 110 |
| Grain | Carahell | 0.2 kg (5.4%) | 77 % | 26 |
| Grain | płatki jęczmienne | 0.4 kg (10.8%) | 60 % | 4 |
| Grain | Viking Pale Ale malt | 1.1 kg (29.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Willamette | 50 g | 5 min | 5 % |
| Aroma (end of boil) | Willamette | 50 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| Lallemand - Nottingham | Ale | Slant | 200 ml | --- |