

## #8

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **33.1**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	0.5 kg (8.6%)	75 %	30
Grain	Briess - Pale Ale Malt	0.5 kg (8.6%)	80 %	7
Grain	Pszeniczny	2.5 kg (43.1%)	85 %	4
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (8.6%)	82 %	10
Sugar	Milk Sugar (Lactose)	0.5 kg (8.6%)	76.1 %	0
Grain	Strzegom pszenica prażona	0.5 kg (8.6%)	70 %	1000
Grain	Strzegom Karmel 600	0.5 kg (8.6%)	68 %	601
Grain	Kasza jęczmienna	0.3 kg (5.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	60 g	60 min	3.8 %
Aroma (end of boil)	Lomik	50 g	15 min	3.8 %
Aroma (end of boil)	Ahtanum	50 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa bavarian	Wheat	Slant	200 ml	White Labs