

american bitter

- Gravity **11.7 BLG**
- ABV ---
- IBU **71**
- SRM **10**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (95%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (5%) | 80 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 10 % |
| Boil | Apollo | 18 g | 60 min | 17 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Summit | 25 g | 3 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |