

## BA Bitter

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **19**
- SRM **8.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (88.9%)	85 %	7
Grain	Strzegom Monachijski typ I	0.25 kg (6.9%)	79 %	16
Grain	Caraaroma	0.15 kg (4.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	English Golding	10 g	15 min	4.8 %
Boil	Fuggles	10 g	15 min	4.5 %
Aroma (end of boil)	English Golding	20 g	5 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale