

# biterek

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- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Amber Malt	0.25 kg (4.5%)	75 %	43
Grain	Caramel/Crystal Malt - 40L	0.25 kg (4.5%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5 %
Boil	Fuggles	25 g	15 min	5 %
Aroma (end of boil)	Fuggles	25 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	1000 ml	White Labs