Bitter

- Gravity **14 BLG**
- ABV **---**
- IBU **40**
- SRM **13.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(87.7%)*	80 %	7
Grain	Weyermann - Carared	0.3 kg *(10.5%)*	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg *(1.8%)*	73 %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	6.8 %
Aroma (end of boil)	Izabella	15 g	10 min	6.8 %
Aroma (end of boil)	Izabella	15 g	5 min	6.8 %
Dry Hop	Izabella	20 g	7 day(s)	6.8 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.