

# Bitter

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **8.7**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **38 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **19.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.5 kg (12.8%)	78 %	4
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (87.2%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	10 min	4.7 %
Boil	Marynka	30 g	30 min	8.4 %
Whirlpool	East Kent Goldings	30 g	10 min	4.7 %
Whirlpool	Marynka	20 g	10 min	8.4 %