

bitter

- Gravity **10 BLG**
- ABV **4 %**
- IBU **48**
- SRM **6.7**
- Style **Blonde Ale**

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 **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (95%)	80 %	5
Grain	Crystal II 200	0.2 kg (5%)	71 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Summit	25 g	3 min	17 %