

# Bitter

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **9.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.25 kg (10%)	85 %	4
Grain	Special B Malt	0.1 kg (4%)	65.2 %	315
Grain	Viking Pale Ale malt	2.05 kg (82%)	80 %	5
Grain	Abbey Castle	0.1 kg (4%)	80 %	45