

Bitter

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.34 kg (91.4%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 80L | 0.12 kg (4.7%) | 74 % | 158 |
| Grain | Amber Malt | 0.1 kg (3.9%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 45 min | 6 % |
| Boil | East Kent Goldings | 15 g | 5 min | 6 % |
| Whirlpool | East Kent Goldings | 20 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 150 ml | White Labs |