

# Bitter

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **7.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.2 kg (3.5%)	85 %	5
Grain	Caramunich® typ I	0.5 kg (8.7%)	73 %	80
Grain	Weyermann - Carafa I	0.03 kg (0.5%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Challenger	30 g	70 min	7 %
Mash	East Kent Goldings	30 g	30 min	5.1 %
Mash	East Kent Goldings	15 g	15 min	5.1 %
Mash	Mech Irlandzki	7 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Mash	15 min
Water Agent	Gips piwopwarski	10 g	Boil	70 min