

# bitter

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **6.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (78.3%)	80 %	5
Grain	Biscuit Malt	0.5 kg (10.4%)	79 %	45
Grain	Bestmalz Carmel Pils	0.5 kg (10.4%)	75 %	5
Grain	Strzegom Czekoladowy jasny	0.04 kg (0.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	40 min	13 %
Boil	East Kent Goldings	25 g	5 min	4.5 %