

Bitter

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **25**
- SRM **7.7**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.2 kg (78%) | 81 % | 6 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.9%) | 70 % | 299 |
| Grain | Biscuit Malt | 0.2 kg (4.9%) | 79 % | 45 |
| Grain | Słód owsiany Fawcett | 0.5 kg (12.2%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 15 g | 30 min | 4.5 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------|
| Wyeast - London ESB Ale | Ale | Liquid | 1000 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |