

bitter 9blg

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **25**
- SRM **9.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.3 kg (76.7%) | 80 % | 7 |
| Grain | Monachijski | 0.5 kg (16.7%) | 80 % | 16 |
| Grain | Caraaroma | 0.2 kg (6.7%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 4.5 % |
| Boil | Fuggles | 20 g | 30 min | 4.5 % |
| Boil | Fuggles | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| Brewgo o2 | Ale | Dry | 10 g | --- |