

# Bitter Chmielowy

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **35**
- SRM **3.8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Maris Otter Fawcett | 3.5 kg (100%) | 83 %  | 6   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 14 g   | 50 min | 12.5 %     |
| Boil    | East Kent Goldings | 30 g   | 15 min | 6.2 %      |