

## Bitter listopad

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.9 kg (19.1%)	80 %	3
Grain	Monachijski	3 kg (63.8%)	80 %	16
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3
Grain	Karmelowy Czerwony	0.2 kg (4.3%)	75 %	59
Grain	Żytni	0.1 kg (2.1%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	10 min	4.5 %
Boil	Pilgrim	50 g	10 min	9 %