

## Bitter v 1.0

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **27**
- SRM **8.5**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.6 kg (45.5%)	81 %	6
Grain	Viking Pale Ale malt	3.6 kg (45.5%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.72 kg (9.1%)	20 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	19.8 g	60 min	14.1 %
Boil	East Kent Goldings	27 g	30 min	4.5 %
Boil	East Kent Goldings	27 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	180 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Irlandzki mech	18 g	Boil	20 min