

## bitter v0.1

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **5.2**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **5.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (90.9%)	--- %	6.5
Grain	Weyermann - Carared	0.1 kg (9.1%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	1.5 g	60 min	16.8 %
Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	4.5 g	Safale