

## Nudna Klasyka przedstawia: Bitter #3

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **8.5**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (51.7%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (34.5%)	79 %	22
Grain	Abbey Malt Weyermann	0.2 kg (6.9%)	75 %	45
Grain	Crystal 120-140 EBC Thomas Fawcett	0.2 kg (6.9%)	72 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	100 ml	Fermentum Mobile