

Nudna klasyka przedstawia : Bitter z resztek

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **11.2**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (85.1%)	81 %	4
Grain	Strzegom Karmel 600	0.1 kg (4.3%)	68 %	601
Grain	Abbey Malt Weyermann	0.25 kg (10.6%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	11 %
Whirlpool	lunga	25 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	100 ml	Wyeast Labs