

Podaj BITter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **3.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 | Maris Otter | 4.2 kg (89.4%) | 79 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (10.6%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | Fuggles | 15 g | 30 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 10 min | 4.5 % |
| Boil | East Kent Goldings | 15 g | 30 min | 5.1 % |