

Steven

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **11.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Monachijski | 2.25 kg (52.3%) | 80 % | 16 |
| Grain | Pilzneński | 0.9 kg (20.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.85 kg (19.8%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.3 kg (7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 58 min | 10 % |
| Boil | Bramling | 25 g | 30 min | 6 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 5 min | 5.1 % |
| Whirlpool | East Kent Goldings | 15 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 150 ml | Fermentum Mobile |