

# Strong Bitter

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **9.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (78.9%)	80 %	7
Grain	Monachijski	0.5 kg (13.2%)	80 %	16
Grain	Castlemalting - Cara Clair	0.2 kg (5.3%)	78 %	4
Grain	Crystal	0.1 kg (2.6%)	73 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	30 g	50 min	5.5 %
Boil	Phoenix	20 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Slant	100 ml	Wyeast Labs