

## Try The Bitter - It's Actually Quite Drinkable

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **4.7**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.4 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **6.4 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (73.9%)	80 %	5
Grain	Monachijski	0.5 kg (24.6%)	80 %	16
Grain	Amber Malt	0.03 kg (1.5%)	75 %	43

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %
Dry Hop	Fuggles	2.5 g	7 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar