

## Zwykły bitter #1 Epic

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- Gravity **8.9 BLG**
- ABV ---
- IBU **22**
- SRM **8**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (93.8%)	--- %	6
Grain	Strzegom Karmel 150	0.1 kg (6.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Epic (GB)	15 g	45 min	3.7 %
Boil	Epic (GB)	15 g	15 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	5 g	---