

## biterek

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **6**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (90.9%)   | 80 %  | 5   |
| Grain | Amber Malt                 | 0.25 kg (4.5%) | 75 %  | 43  |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (4.5%) | 74 %  | 79  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 50 g   | 60 min | 5 %        |
| Boil                | Fuggles | 25 g   | 15 min | 5 %        |
| Aroma (end of boil) | Fuggles | 25 g   | 0 min  | 5 %        |

### Yeasts

| Name                                  | Type | Form   | Amount  | Laboratory |
|---------------------------------------|------|--------|---------|------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |