ZBitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.6**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(58.3%)*	80 %	5
Grain	Viking Pilsner malt	2.5 kg *(41.7%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	35 g	60 min	7 %
Aroma (end of boil)	Zula	20 g	3 min	8.3 %
Whirlpool	Amarillo	10 g	1 min	9.5 %
Boil	Cascade PL	20 g	15 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---