

# Bitter-Artur

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **10**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.9 kg (65.5%)	80 %	7
Grain	Caramel/Crystal Malt - 30L	1 kg (34.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	30 min	4.5 %
Boil	Fuggles	20 g	15 min	4.5 %

## Yeasts

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