

## #66 Bitter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **7.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (52.1%)	80 %	5
Grain	Golden ale Viking malt	2 kg (41.7%)	78 %	10
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand nottingham	Ale	Slant	200 ml	---