

# American Bitter

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **58**
- SRM **8.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (95%)	80 %	5
Grain	Crystal II 200	0.2 kg (5%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Cascade	20 g	5 min	6 %
Boil	Citra	20 g	5 min	12 %
Boil	Summit	25 g	5 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Burzliwa 7-10 dni  
Cicha 7 dni  
Rozlew 6 g glukozy / 1 litr  
*Aug 16, 2018, 7:55 AM*