

Best Mały Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **10.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 | 3.8 kg (79.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (10.4%) | 75 % | 150 |
| Grain | Strzegom Cookie Bursztynowy | 0.5 kg (10.4%) | 70 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 25 g | 15 min | 4.5 % |
| Boil | Challenger (UK)- | 20 g | 60 min | 7.4 % |
| Boil | East Kent Goldings | 25 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 800 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | Mech | 3 g | Boil | 15 min |