

# bitter

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **6.2**
- Style **Standard/Ordinary Bitter**

## 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 **10 %/h**
- Boil size **25.3 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (50%)	79 %	10
Grain	Viking Pale Ale malt	1.5 kg (37.5%)	80 %	5
Grain	cara honey	0.2 kg (5%)	70 %	70
Grain	Karmelowy Czerwony	0.2 kg (5%)	75 %	59
Grain	cookie	0.1 kg (2.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Boil	Fuggles	25 g	30 min	4.5 %
Boil	Fuggles	25 g	15 min	4.5 %