

Bitter

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **9.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pszeniczny | 0.25 kg (10%) | 85 % | 4 |
| Grain | Special B Malt | 0.1 kg (4%) | 65.2 % | 315 |
| Grain | Viking Pale Ale malt | 2.05 kg (82%) | 80 % | 5 |
| Grain | Abbey Castle | 0.1 kg (4%) | 80 % | 45 |