

# BITTER

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **75**
- SRM **6.7**
- 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 **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (94.4%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (5.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	50 min	13.5 %
Boil	Fuggles	45 g	10 min	4.5 %