

# Bitter

- Gravity **14.7 BLG**
- ABV ---
- IBU **44**
- SRM **15.7**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny  | 3.4 kg (66.7%) | 80 %  | 30  |
| Liquid Extract | Ekstrakt słodowy pszeniczny | 1.2 kg (23.5%) | 80 %  | 30  |
| Dry Extract    | Spraymalt Muntons medium    | 0.5 kg (9.8%)  | 80 %  | 44  |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Aroma (end of boil) | Green Bullet       | 25 g   | 60 min   | 11 %       |
| Boil                | Challenger         | 25 g   | 30 min   | 7 %        |
| Aroma (end of boil) | Fuggles            | 25 g   | 15 min   | 4.5 %      |
| Boil                | Fuggles            | 25 g   | 5 min    | 4.5 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 1 min    | 5.1 %      |
| Dry Hop             | Fuggles            | 50 g   | 3 day(s) | 4.5 %      |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |