

Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **7.4**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (85.1%) | 79 % | 16 |
| Grain | Karmelowy 50 - Viking Malt | 0.1 kg (2.1%) | 79 % | 50 |
| Grain | Płatki owsiane | 0.1 kg (2.1%) | 60 % | 3 |
| Grain | Słód Wędzony Steinbach | 0.5 kg (10.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 25 min | 5.1 % |
| Boil | East Kent Goldings | 50 g | 10 min | 5.1 % |