

# Bitter

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **10.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.4 kg (17.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (29.9%)	81 %	6
Grain	Strzegom Monachijski typ I	0.8 kg (34.2%)	79 %	16
Grain	Biscuit Malt	0.2 kg (8.5%)	79 %	45
Grain	Cara crystal Castlemalting	0.1 kg (4.3%)	78 %	120
Grain	Aroma CastleMalting	0.12 kg (5.1%)	78 %	100
Grain	Fawcett - Pale Chocolate	0.02 kg (0.9%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	45 min	5.1 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Whirlpool	Zula	30 g	10 min	8.3 %