

Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (9.4%)	75 %	150
Grain	Strzegom Monachijski typ II	0.5 kg (9.4%)	79 %	22
Grain	Strzegom Pszeniczny	0.3 kg (5.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale

Notes

- Zacieranie
68°C - 60 min
76°C - 10 min
Gotowanie
30 g - 60 min
Mar 10, 2020, 8:00 AM