

# Bitter

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **8**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (66.7%)   | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (16.7%) | 74 %  | 79  |
| Grain | Briess - Carapils Malt     | 0.5 kg (16.7%) | 74 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 5 g    | 60 min | 12 %       |
| Boil    | Challenger | 15 g   | 20 min | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |