

Daj mi bit

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **7.7**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (80.9%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (3.4%) | 72 % | 236 |
| Grain | Strzegom Bursztynowy | 0.4 kg (9%) | 70 % | 49 |
| Grain | Corn, Flaked | 0.3 kg (6.7%) | 80 % | 2 |

Notes

- : Ca 150, Mg 10, Na 40, SO4 273, HCO3 15, Cl 136.7
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