

# Daj mi bit

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- 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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