Earl Grey Bitter

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **10.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(66.7%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(13.3%)*	85 %	3
Grain	Caramel/Crystal Malt - 150L	0.75 kg *(20%)*	70 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bobek	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	100 g	Secondary	14 day(s)