

Nudna Klasyka przedstawia: Bitter

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **11**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (77.8%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.3 kg (8.3%) | 79 % | 45 |
| Grain | Fawcett - Crystal | 0.5 kg (13.9%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 40 min | 6 % |
| Whirlpool | Fuggles | 50 g | 20 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|-----------|------------------|
| FM10 O czym szumią wierzby | Ale | Slant | 114.29 ml | Fermentum Mobile |