

## Nudna Klasyka przedstawia: Bitter #4

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **8.5**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

### Fermentables

| Type  | Name                    | Amount          | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Pilzneński              | 0.7 kg (42.4%)  | 81 %  | 4   |
| Grain | Weyermann - Vienna Malt | 0.7 kg (42.4%)  | 81 %  | 8   |
| Grain | crystal light simpsons  | 0.25 kg (15.2%) | 75 %  | 105 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 25 g   | 5 min  | 5.1 %      |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Liquid | 100 ml | White Labs |