

USA Bitter

- Gravity **10.2 BLG**
- ABV ---
- IBU **93**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.8 kg (95%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 20L | 0.2 kg (5%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Summit | 10 g | 60 min | 17 % |
| Boil | Apollo | 20 g | 60 min | 17 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Summit | 15 g | 5 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Mauribrew Weiss Y1433 | Ale | Dry | 12 g | Mauribrew |