

## Yorkshire eks

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **8.5**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Light	2 kg (72.7%)	95 %	16
Dry Extract	Dry Extract (DME) - Wheat	0.5 kg (18.2%)	95 %	16
Grain	Caramel/Crystal Malt - 10L	0.2 kg (7.3%)	75 %	20
Grain	Chocolate Malt (UK)	0.05 kg (1.8%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	29 g	70 min	7 %
Boil	First Gold	20 g	10 min	7.5 %
Boil	First Gold	12 g	0 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale