

Yorkshire

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **7.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (87%)	78 %	6
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.3%)	75 %	20
Grain	Wheat, Torrified	0.35 kg (7.6%)	79 %	4
Grain	Chocolate Malt (UK)	0.05 kg (1.1%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	70 min	7 %
Boil	First Gold	25 g	10 min	7.5 %
Aroma (end of boil)	First Gold	12 g	0 min	7.5 %

Yeasts

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