

#13 Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **7.1**
- Style **Special/Best/Premium 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 150	0.2 kg (4.2%)	75 %	150
Grain	Strzegom Monachijski typ II	0.4 kg (8.3%)	79 %	22
Grain	Strzegom Wiedeński	0.2 kg (4.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	90 min	11 %
Boil	East Kent Goldings	25 g	20 min	5.1 %
Boil	East Kent Goldings	25 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale