

## #21 bitter

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **10.9**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (45.8%)	81 %	26
Grain	Caraaroma	0.19 kg (5.1%)	78 %	350
Grain	Strzegom Monachijski typ II	0.22 kg (5.9%)	79 %	22
Grain	Viking Wheat Malt	0.43 kg (11.6%)	83 %	5
Grain	Viking Pilsner malt	1.17 kg (31.5%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	16 g	60 min	11.5 %
Boil	Magnum	10 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	5 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	35 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Nottingham	Ale	Dry	11.5 g	---