

## #3 Bitter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **17.1**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (92%)	80 %	5
Grain	Strzegom Karmel 600	0.4 kg (8%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	11 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min