

# American Bitter 10,5 Blg

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **5.8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.7 kg (93.6%)	--- %	---
Grain	Strzegom Karmel 150	0.3 kg (6%)	75 %	150
Grain	Carafa III Specjal	0.02 kg (0.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Citra	20 g	15 min	13 %
Boil	Citra	30 g	1 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Mogło być tak pięknie a tu aldehyd octowy sie zrobił. Za szybko sie zlało na cichą, albo za mało drożdzy (chyba). Do wylania!!!  
*Feb 17, 2020, 9:37 AM*