

# American Bitter

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **26**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **75.6C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.65 kg (79.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (14.9%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	9.5 %
Boil	Mosaic	30 g	2 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B5 American West	Ale	Dry	10 g	Bulldog