

# American Bitter

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- Gravity **10 BLG**
- ABV ---
- IBU **49**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (94.7%)	80 %	7
Grain	Caramel/Crystal Malt - 20L	0.25 kg (5.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	18 g	60 min	17 %
Boil	Cascade	25 g	10 min	6 %
Boil	Citra	25 g	5 min	12 %
Boil	Summit	32 g	3 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	200 ml	fermentis