

## BA Bitter

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **8.5**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (88.9%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.25 kg (6.9%)	80 %	20
Grain	Caraaroma	0.15 kg (4.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	55 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %
Boil	English Golding	10 g	10 min	4.8 %
Boil	English Golding	20 g	5 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---