

BA Bitter

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **7.7**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (88.9%) | 80 % | 5 |
| Grain | Monachijski | 0.25 kg (6.9%) | 80 % | 16 |
| Grain | Caraaroma | 0.15 kg (4.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Comet | 20 g | 60 min | 8.3 % |
| Boil | Warrior | 10 g | 15 min | 15.5 % |
| Boil | Warrior | 20 g | 5 min | 15.5 % |

Yeasts

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