

Best

- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **9.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (75.9%)	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.3 kg (7.6%)	72 %	236
Grain	Pszeniczny	0.5 kg (12.7%)	85 %	4
Grain	Biscuit Malt	0.15 kg (3.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	30 g	15 min	6 %
Whirlpool	Cascade	30 g	10 min	6 %