

## biterek zwei

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **9.4**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	80 %	5
Grain	Castlemalting Crystal	0.3 kg (11.1%)	75 %	150
Grain	Abbey Castle	0.2 kg (7.4%)	80 %	45
Grain	Red Active Viking	0.2 kg (7.4%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	10.5 %
Boil	Sybilla	25 g	20 min	5.2 %
Aroma (end of boil)	Sybilla	25 g	5 min	5.2 %