

bitter

- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **6.2**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (50%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1.5 kg (37.5%) | 80 % | 5 |
| Grain | cara honey | 0.2 kg (5%) | 70 % | 70 |
| Grain | Karmelowy Czerwony | 0.2 kg (5%) | 75 % | 59 |
| Grain | cookie | 0.1 kg (2.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 13.5 % |
| Boil | Fuggles | 25 g | 30 min | 4.5 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |