

# Bitter

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter     | 2.34 kg (91.4%) | 81 %  | 6   |
| Grain | Caramel/Crystal Malt - 80L | 0.12 kg (4.7%)  | 74 %  | 158 |
| Grain | Amber Malt                 | 0.1 kg (3.9%)   | 75 %  | 43  |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | East Kent Goldings | 25 g   | 45 min | 6 %        |
| Boil      | East Kent Goldings | 15 g   | 5 min  | 6 %        |
| Whirlpool | East Kent Goldings | 20 g   | 15 min | 6 %        |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Liquid | 150 ml | White Labs |