

# Bitter

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **7.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Płatki owsiane	0.5 kg (18.5%)	60 %	3
Grain	Abbey Castle	0.12 kg (4.4%)	80 %	45
Grain	Special B Malt	0.08 kg (3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	60 min	6.1 %
Boil	Saaz	30 g	10 min	5.2 %