

Bitter

- 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 % |