

Bitter

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **35**
- SRM **6.4**
- Style **Standard/Ordinary Bitter**

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 **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (80%)	80 %	5
Grain	Monachijski	0.45 kg (18%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.05 kg (2%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Magnat	10 g	20 min	11.2 %
Aroma (end of boil)	Zula	20 g	1 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis