

# Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **7**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	4.3 kg (87.8%)	--- %	6
Grain	Thomas Fawcett Amber	0.15 kg (3.1%)	--- %	120
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Fawcett - Crystal	0.15 kg (3.1%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Fuggles	25 g	15 min	6.3 %
Boil	Fuggles	25 g	5 min	6.3 %
Dry Hop	Fuggles	50 g	4 day(s)	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale