

# Bitter

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **5**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (88.9%)	81 %	3
Grain	Abbey Castle	0.25 kg (5.6%)	80 %	45
Grain	Strzegom Karmel 150	0.25 kg (5.6%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Dry Hop	East Kent Goldings	100 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	---