

# 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   | ---        |