

# Bitter

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- Gravity **9.5 BLG**
- ABV ---
- IBU **34**
- SRM **9.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.75 kg (92.6%)	79 %	6
Grain	Karmelowy Czerwony	0.2 kg (4.9%)	75 %	59
Grain	Strzegom Czekoladowy 400	0.1 kg (2.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	Archer	20 g	10 min	4.3 %
Boil	Archer	30 g	0 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	16 g	Safale