

# Bitter

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **25**
- SRM **7.7**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.2 kg (78%)	81 %	6
Grain	Strzegom Karmel 300	0.2 kg (4.9%)	70 %	299
Grain	Biscuit Malt	0.2 kg (4.9%)	79 %	45
Grain	Słód owsiany Fawcett	0.5 kg (12.2%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	4.5 %
Boil	East Kent Goldings	15 g	30 min	4.5 %
Aroma (end of boil)	East Kent Goldings	15 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	1000 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min