

# Bitter

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM **6.8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (85.7%)	80 %	5
Grain	Strzegom Karmel 150	0.37 kg (7.9%)	75 %	150
Grain	Płatki owsiane	0.3 kg (6.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	56 g	60 min	7 %
Boil	Fuggles	30 g	25 min	4.5 %
Boil	Fuggles	20 g	5 min	4.5 %