

## bitter 9blg

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **25**
- SRM **9.5**

### 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.3 kg (76.7%)	80 %	7
Grain	Monachijski	0.5 kg (16.7%)	80 %	16
Grain	Caraaroma	0.2 kg (6.7%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	4.5 %
Boil	Fuggles	20 g	30 min	4.5 %
Boil	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewgo o2	Ale	Dry	10 g	---