

# Bitter Coobra

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **8.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (69.6%)	75 %	7
Grain	Strzegom Monachijski typ I	0.25 kg (5.4%)	75 %	16
Grain	Caraaroma	0.15 kg (3.3%)	75 %	400
Grain	Weyermann - Pale Ale Malt	1 kg (21.7%)	75 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Warrior	20 g	5 min	15.5 %
Boil	Willamette	20 g	65 min	5 %
Boil	Willamette	10 g	25 min	5 %
Dry Hop	Warrior	10 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale