

Bitter Kaisbor

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **3 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (87.9%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.4 kg (5%) | 75 % | 30 |
| Grain | Cookie | 0.4 kg (5%) | 79 % | 70 |
| Sugar | Cukier | 0.16 kg (2%) | 99 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 60 g | 60 min | 8.3 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 0 min | 4.6 % |
| Boil | East Kent Goldings | 10 g | 60 min | 4.6 % |