

# Bitter Twój browar

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **4.2**
- Style **Standard/Ordinary Bitter**

## 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (91.4%)	80 %	5
Grain	Caramel/Crystal Malt - 20L	0.3 kg (8.6%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Challenger	25 g	20 min	7 %
Aroma (end of boil)	Fuggles	45 g	5 min	4.5 %