

## bitter v0.3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **10.2**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Dark Crystal	0.08 kg (5.6%)	71 %	300
Grain	Weyermann - Pale Ale Malt	1.3 kg (90.9%)	85 %	7
Grain	Weyermann Caramunich 3	0.05 kg (3.5%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Fuggles	8 g	1 min	5.9 %
Boil	Fuggles	12 g	60 min	5.9 %
Aroma (end of boil)	Fuggles	10 g	20 min	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	500 ml	---