

## Bitter- warka 2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **7.6**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.2 kg (89.8%)	85 %	7
Grain	Crystal malt 120-140 EBC Thomas	0.25 kg (10.2%)	--- %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	50 min	4.3 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 04	Ale	Dry	11.5 g	---