

# English Bitter

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **49**
- SRM **6.3**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (90.2%)	80 %	5
Grain	karmel 200 viking	0.13 kg (3.4%)	80 %	200
Grain	viking cookie	0.24 kg (6.4%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.4 %
Boil	Oktawia	100 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis