

# Flower Storm - American Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **47**
- SRM **7.7**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.25 kg (7.7%)	75 %	150
Grain	Viking Pale Ale malt	2.5 kg (76.9%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (15.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14.5 %
Aroma (end of boil)	Ekuanot	10 g	10 min	14.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Cascade	15 g	0 min	6 %
Whirlpool	Ekuanot	10 g	0 min	14.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	---