

## Nudna Klasyka przedstawia: Bitter #4

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **8.5**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg (42.4%)	81 %	4
Grain	Weyermann - Vienna Malt	0.7 kg (42.4%)	81 %	8
Grain	crystal light simpsons	0.25 kg (15.2%)	75 %	105

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	30 min	5.1 %
Boil	East Kent Goldings	25 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	100 ml	White Labs