

## Podaj BITter

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **3.5**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	4.2 kg (89.4%)	79 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.6%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	Fuggles	15 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %
Boil	East Kent Goldings	15 g	30 min	5.1 %