

# Ródy bitter

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **36**
- SRM **11**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (75.3%)	80 %	5
Grain	Monachijski	0.5 kg (10.8%)	80 %	16
Grain	Weyermann Caramunich 3	0.15 kg (3.2%)	76 %	150
Grain	Biscuit Malt	0.4 kg (8.6%)	79 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.065 kg (1.4%)	73 %	1001
Grain	Brown Malt (British Chocolate)	0.035 kg (0.8%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Saaz (USA)	20 g	20 min	3.75 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	1 min	4.5 %