

#32 Bitter

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **27**
- SRM **8.3**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **39.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45
Grain	Fawcett - Crystal	0.5 kg (8.3%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	6.5 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis 04	Ale	Dry	11 g	---