BA Bitter 10

- Gravity **10 BLG**
- ABV **4 %**
- IBU **42**
- SRM **9**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg *(88.9%)*	80 %	7
Grain	Monachijski	0.25 kg *(6.9%)*	80 %	16
Grain	Caraaroma	0.15 kg *(4.2%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	60 min	8.3 %
Boil	Warrior	10 g	10 min	15.5 %
Aroma (end of boil)	Warrior	20 g	5 min	15.5 %
Boil	Comet	10 g	10 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Notes

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