Steven

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **11.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.25 kg *(52.3%)*	80 %	16
Grain	Pilzneński	0.9 kg *(20.9%)*	81 %	4
Grain	Strzegom Wiedeński	0.85 kg *(19.8%)*	79 %	10
Grain	Strzegom Karmel 300	0.3 kg *(7%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	58 min	10 %
Boil	Bramling	25 g	30 min	6 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %
Whirlpool	East Kent Goldings	15 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	150 ml	Fermentum Mobile