

## a

- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **29.1**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (84%)	80 %	7
Grain	Strzegom Karmel 150	0.14 kg (2.9%)	75 %	150
Grain	Strzegom Barwiący	0.25 kg (5.3%)	68 %	1300
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.12 kg (2.5%)	70 %	128

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar