

# American Bitter

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **90**
- SRM **8.3**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (95%)	79 %	6
Grain	Caramel/Crystal Malt - 120L	0.2 kg (5%)	72 %	236
crystal 200				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Summit	25 g	15 min	17 %
Boil	Cascade	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis