

# American Bitter

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- Gravity **12 BLG**
- ABV ---
- IBU **97**
- SRM **5**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (100%)	58 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Summit	25 g	3 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	9 g	---