

# American Bitter

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- Gravity **12.4 BLG**
- ABV ---
- IBU **48**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name            | Amount      | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (100%) | 80 %  | 8   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 20 g   | 60 min   | 13.5 %     |
| Boil    | Iunga    | 25 g   | 15 min   | 11 %       |
| Boil    | Palisade | 20 g   | 5 min    | 6.1 %      |
| Dry Hop | Palisade | 30 g   | 5 day(s) | 6.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Safale     |