

# American Bitter

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- Gravity **10 BLG**
- ABV ---
- IBU **53**
- SRM **9.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 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 | Pale Ale                    | 3.8 kg (95%) | 72 %  | 4   |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (5%)  | 72 %  | 236 |

## 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    | ---        |