

# BA Bitter 10 #01

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **43**
- SRM **8.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (88.9%)	85 %	7
Grain	Weyermann - Light Munich Malt	0.25 kg (6.9%)	82 %	14
Grain	Caraaroma	0.15 kg (4.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	20 g	55 min	8.3 %
Boil	Comet	10 g	15 min	8.3 %
Boil	Warrior	10 g	15 min	15.5 %
Aroma (end of boil)	Warrior	20 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---