

# Bitter

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **7.9**
- Style **Extra Special/Strong Bitter (English 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (83.3%)   | 80 %  | 5   |
| Grain | Strzegom Bursztynowy | 0.3 kg (6.3%)  | 70 %  | 49  |
| Grain | Strzegom Karmel 150  | 0.5 kg (10.4%) | 75 %  | 100 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Chinook  | 20 g   | 40 min | 13 %       |
| Boil    | Bramling | 20 g   | 15 min | 6 %        |
| Boil    | Bramling | 20 g   | 0 min  | 6 %        |