

# Bitter

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- 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 %