

# Bitter

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **7.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (93%)	81 %	6
Grain	Weyermann Caramunich 3	0.15 kg (7%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	16 g	60 min	6.3 %
Aroma (end of boil)	Tomyski	16 g	10 min	3.9 %
Aroma (end of boil)	Tomyski	14 g	0 min	3.9 %

## Yeasts

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