

# Bitter

- Gravity **14.7 BLG**
- ABV ---
- IBU **44**
- SRM **15.7**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (66.7%)	80 %	30
Liquid Extract	Ekstrakt słodowy pszeniczny	1.2 kg (23.5%)	80 %	30
Dry Extract	Spraymalt Muntons medium	0.5 kg (9.8%)	80 %	44

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Green Bullet	25 g	60 min	11 %
Boil	Challenger	25 g	30 min	7 %
Aroma (end of boil)	Fuggles	25 g	15 min	4.5 %
Boil	Fuggles	25 g	5 min	4.5 %
Aroma (end of boil)	East Kent Goldings	25 g	1 min	5.1 %
Dry Hop	Fuggles	50 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar