

## Bitter 3

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **25**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.99 kg (84.7%)	80 %	7
Grain	Caramel/Crystal Malt - 60L	0.19 kg (8.1%)	74 %	118
Grain	Wheat, Torrified	0.17 kg (7.2%)	79 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	60 min	10 %
Boil	Goldings	15 g	15 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	1 ml	White Labs

### Notes

- Zaczepnięte z książki Real Ale For The Homebrewer  
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