

Bitter listopad

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.9 kg (19.1%) | 80 % | 3 |
| Grain | Monachijski | 3 kg (63.8%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |
| Grain | Karmelowy Czerwony | 0.2 kg (4.3%) | 75 % | 59 |
| Grain | Żytni | 0.1 kg (2.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 10 min | 4.5 % |
| Boil | Pilgrim | 50 g | 10 min | 9 % |