

# Bittera

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **7.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.5 kg (83.3%) | 81 %  | 6   |
| Grain | Karmelowy Czerwony     | 0.5 kg (11.9%) | 75 %  | 50  |
| Grain | Cookie                 | 0.2 kg (4.8%)  | --- % | 55  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 60 min | 4.5 %      |
| Boil                | Fuggles            | 50 g   | 15 min | 4.2 %      |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |