

## Nudna Klasyka przedstawia: Bitter

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **11**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (77.8%) | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.3 kg (8.3%)  | 79 %  | 45  |
| Grain | Fawcett - Crystal    | 0.5 kg (13.9%) | 70 %  | 160 |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Marynka | 25 g   | 40 min | 6 %        |
| Whirlpool | Fuggles | 50 g   | 20 min | 4.3 %      |

### Yeasts

| Name                       | Type | Form  | Amount    | Laboratory       |
|----------------------------|------|-------|-----------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 114.29 ml | Fermentum Mobile |