

Nudna Klasyka przedstawia: Bitter #3

- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **8.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (51.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (34.5%) | 79 % | 22 |
| Grain | Abbey Malt Weyermann | 0.2 kg (6.9%) | 75 % | 45 |
| Grain | Crystal 120-140 EBC Thomas Fawcett | 0.2 kg (6.9%) | 72 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 100 ml | Fermentum Mobile |