

Relax Bitter 10 Blg

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **4.9**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (93%) | --- % | --- |
| Grain | Strzegom Karmel 150 | 0.3 kg (7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Warrior Queen | 30 g | 60 min | 6 % |
| Boil | Warrior Queen | 20 g | 20 min | 6 % |
| Boil | Warrior Queen | 30 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 1000 ml | Fermentum Mobile |