

# USA Bitter

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- Gravity **10.2 BLG**
- ABV ---
- IBU **93**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (95%)	79 %	6
Grain	Caramel/Crystal Malt - 20L	0.2 kg (5%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %
Boil	Apollo	20 g	60 min	17 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Summit	15 g	5 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Ale	Dry	12 g	Mauribrew