

Wild red bitter

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **18.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking golden	5 kg (71.4%)	85 %	10
Grain	special x	1 kg (14.3%)	70 %	350
Grain	Platki owsiane	1 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	45 min	15.5 %
Aroma (end of boil)	Palisade	100 g	1 min	7.5 %
Aroma (end of boil)	Bravo	70 g	1 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wallonian II	Ale	Liquid	200 ml	the yeast bay