BITTER #1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **6.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **365.8 liter(s)**
- Total mash volume **470.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Finest Maris Otter Simpsons	97 kg *(92.8%)*	81 %	5.5
Grain	Amber Crisp	3.5 kg *(3.3%)*	72.8 %	71.5
Grain	Crystal Fawcett	4 kg *(3.8%)*	70 %	162.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	240 g	60 min	17.2 %
Whirlpool	Fuggles	2000 g	15 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Slant	10000 ml	White Labs