

## biterek zwei

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **9.4**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 2 kg (74.1%)   | 80 %  | 5   |
| Grain | Castlemalting Crystal | 0.3 kg (11.1%) | 75 %  | 150 |
| Grain | Abbey Castle          | 0.2 kg (7.4%)  | 80 %  | 45  |
| Grain | Red Active Viking     | 0.2 kg (7.4%)  | 80 %  | 35  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 12 g   | 60 min | 10.5 %     |
| Boil                | Sybilla | 25 g   | 20 min | 5.2 %      |
| Aroma (end of boil) | Sybilla | 25 g   | 5 min  | 5.2 %      |