

LavenderBitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **8.7**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (69.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.25 kg (5.4%)	79 %	16
Grain	Caraaroma	0.15 kg (3.3%)	78 %	400
Grain	Strzegom Wiedeński	1 kg (21.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	5 min	15.5 %
Boil	Warrior	10 g	10 min	15.5 %
Boil	Comet	20 g	55 min	8.3 %
Boil	Comet	10 g	5 min	8.3 %
Boil	Ekuanot	20 g	5 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Lawenda	30 g	Boil	5 min

Notes

- Browamator zestaw plus 1 kg wiedenskiego
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