

# Bitter 1

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- Gravity **14.5 BLG**
- ABV ---
- IBU **40**
- SRM **5.3**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	60 min	4.8 %
Boil	English Golding	30 g	40 min	4.8 %
Boil	English Golding	30 g	20 min	4.8 %

## Yeasts

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