

## #17 Moskau EKG Bitter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **11.9**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (44.7%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (44.7%)	81 %	26
Grain	Carahell	0.2 kg (5.3%)	77 %	26
Grain	Strzegom Karmel 150	0.2 kg (5.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	East Kent Goldings	30 g	10 min	6.4 %

### Yeasts

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

### Notes

- Częściowe zacieranie ~67 stopni. Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
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