

#30 Forever Winter Bitter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **9.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

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 **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (79.1%) | 81 % | 26 |
| Grain | Viking Pilsner malt | 0.5 kg (11.6%) | 82 % | 4 |
| Grain | Carahell | 0.25 kg (5.8%) | 77 % | 26 |
| Grain | Słód owsiany Fawcett | 0.15 kg (3.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Styrian Wolf | 15 g | 60 min | 14.9 % |
| Boil | Saaz | 15 g | 30 min | 3.9 % |
| Boil | Cascade PL | 10 g | 30 min | 7.5 % |
| Boil | Styrian Wolf | 10 g | 30 min | 14.9 % |
| Aroma (end of boil) | Cascade PL | 20 g | 5 min | 7.5 % |
| Aroma (end of boil) | Styrian Wolf | 15 g | 5 min | 14.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
Apr 3, 2022, 8:27 PM