

American Strong Bitter 14° BLG

- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **7.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.8 kg (76%) | 79 % | 6 |
| Grain | Strzegom Pilzniejszy | 1 kg (20%) | 80 % | 4 |
| Grain | crystal II | 0.2 kg (4%) | 71.1 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 18.7 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 7.3 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.5 % |
| Aroma (end of boil) | Summit | 15 g | 5 min | 15.8 % |
| Aroma (end of boil) | Summit | 10 g | 0 min | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Mash | 15 min |