

# BA Bitter 10BLG

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **43**
- SRM **8.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (88.9%)	85 %	7
Grain	Monachijski	0.25 kg (6.9%)	80 %	16
Grain	Caraaroma	0.15 kg (4.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	15 min	15.5 %
Boil	Warrior	20 g	5 min	15.5 %
Boil	Comet	20 g	60 min	8.3 %
Boil	Comet	10 g	15 min	8.3 %

## Yeasts

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

## Notes

- fermentacja burzliwa 19-21 stopni 7 dni  
cicha 19-21 st przez 14 dni

wysładzać do zebrania 22l brzeczki słodkiej

butelkować z użyciem 110g glukozy na 20 litrów piwa

refermentacja 19-21stopni przez 2 tyg

leżakowanie poniżej 15stopni 1-2 tyg

*Jul 28, 2023, 8:45 AM*