

Bitter #1

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **5.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **54 C**, Time **5 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **5 min** at **54C**
- Keep mash **25 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 1 kg (20.8%) | 81 % | 8 |
| Grain | Pale Malt (2 Row) Bel | 1 kg (20.8%) | 80 % | 6 |
| Grain | Chit Malt | 1 kg (20.8%) | 50 % | 2 |
| Grain | Weyermann - Carared | 0.5 kg (10.4%) | 75 % | 45 |
| Grain | Słód owsiany Fawcett | 0.5 kg (10.4%) | 61 % | 5 |
| Grain | Żytni | 0.25 kg (5.2%) | 85 % | 8 |
| Grain | diastatyczny | 0.25 kg (5.2%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 45 min | 4 % |
| Boil | Fuggles | 15 g | 15 min | 4.5 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Aroma (end of boil) | Fuggles | 35 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | curasao | 15 g | Boil | 15 min |

Notes

- F1 10Blg - 21/09
F2 2,5Blg - 29/09
Butel - 1,75Blg - 11/10/19
CO2 vol 2,3

ABV 4.4% Odfermentowanie 83.0%
Oct 11, 2019, 3:25 PM
- - zacieranie za słodkie
- przyprawę nie potrzebna
- bez karmelu
Dec 1, 2019, 7:26 PM