

Bitter 3

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **25**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.99 kg (84.7%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 60L | 0.19 kg (8.1%) | 74 % | 118 |
| Grain | Wheat, Torrified | 0.17 kg (7.2%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 9 g | 60 min | 10 % |
| Boil | Goldings | 15 g | 15 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 1 ml | White Labs |

Notes

- Zaczepnięte z książki Real Ale For The Homebrewer
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