

# Bitter Pete'a

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **39**
- SRM **6.1**
- Style **Special/Best/Premium Bitter**

## 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.4 kg (66.7%) | 80 %  | 6   |
| Grain | Strzegom Wiedeński  | 0.8 kg (22.2%) | 79 %  | 9   |
| Grain | Strzegom Karmel 100 | 0.2 kg (5.6%)  | 75 %  | 100 |
| Grain | Strzegom Cookie     | 0.2 kg (5.6%)  | 72 %  | 50  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 40 g   | 60 min | 7 %        |
| Aroma (end of boil) | Fuggles    | 24 g   | 5 min  | 4.5 %      |
| Whirlpool           | Fuggles    | 24 g   | 15 min | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 8.8 g  | Safale     |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1 g    | Boil    | 10 min |