

Czeski bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **7.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (45.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (22.7%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (15.9%) | 85 % | 4 |
| Grain | colorado pale base | 0.5 kg (11.4%) | 80 % | 6 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.5%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 11 g | --- |
|--------------|-----|-----|------|-----|