GoRichie

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **78**
- SRM **13.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg *(37.8%)*	80 %	4
Grain	Rice, Flaked	0.5 kg *(21%)*	70 %	2
Grain	Strzegom Karmel 150	0.48 kg *(20.2%)*	75 %	200
Grain	Enzymatyczny	0.5 kg *(21%)*	75 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	30 min	8.9 %
Boil	Equinox	28 g	5 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.