

Brexit even bitter

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **9.6**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (94.3%)	81 %	6
Grain	Caraaroma	0.3 kg (5.7%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	East Kent Goldings	30 g	5 min	5.8 %

Yeasts

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

Notes

- Warka 55, warzone 01.05. Po wysładzaniu wyszło z 28l ok 11 blg wiec dodałem ok 3 litry wody żeby zjechać z ekstraktem do ok 9 blg przed gotowaniem, ostatecznie wyszło 10,5 blg 26l do fermentacji. Po fermentacji zeszły do 1,5 blg - rozlane 26.05. do ok. 50 butelek
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