

Bitter Gdański

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **11.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (66.7%)	81 %	6
Grain	Weyermann - Pale Ale Malt	1 kg (16.7%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	1 kg (16.7%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Fuggles	50 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar

Notes

- Zadane drożdże płynne Fermentum Mobile FM-11 - Wichrowe wzgórza.

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

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