

Polski Letni Bitter (PLB)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **8.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Cara Gold	0.5 kg (7.1%)	75 %	120
Adjunct	Płatki owsiane	0.5 kg (7.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11.5 %
Boil	Marynka	10 g	60 min	10 %
Boil	Sybilla	10 g	30 min	6.4 %
Boil	Oktawia	10 g	30 min	7.1 %
Boil	Zula	10 g	10 min	8.3 %
Boil	Oktawia	10 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	10 g	Boil	10 min

Notes

- Nagazowanie: 2.0 vol CO₂
Zacieranie:
66°C - 60 min
Mash-out: 76°C - 10 min

May 17, 2025, 1:07 PM