#65 Experimental not so Ordinary Bitter (US-05)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **6.2**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **5.83 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(83.3%)*	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg *(10.4%)*	79 %	22
Grain	Strzegom Karmel 150	0.2 kg *(4.2%)*	75 %	150
Grain	Biscuit Malt	0.1 kg *(2.1%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Styrian Golding	30 g	30 min	4.2 %
Boil	Styrian Golding	20 g	15 min	4.2 %
Boil	Styrian Golding	15 g	0 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

Notes

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- 28L do zacierania. 5.83 L na 1 kg słodu
  4L do wysładzania.
  Objętość po wysłodzeniu:
  27.6L OG 1.052
  Po gotowaniu:
  24.6L OG 1.052 ?
  Dolałem 2L wody:
  26.6L OG 1.050
  Po chłodzeniu do 20'C:
  Wyszło 25L
  OG 1.045
  Jun 4, 2022, 12:20 PM
- Koszty:
  Pale ale 16.6zl
  Monachijski 1.9zl
  Karmel 1.5zl
  Cookies 0.5zl
  Martynka 1.68 zł
  Styrian Golding 6.5zl
  Wirflock 1zl
  Media 10zl
  Łącznie 42zl
  Jun 5, 2022, 3:06 PM
- FG 1.009
  ABV 4.8% Odfermentowanie 80.0%
  Jun 19, 2022, 1:54 PM
- Degustacja:
  Lekkie w piciu czuć aromaty ziołowe oraz delikatne nurt karmelowe. Do poprawy zwiększenie ciała oraz rozszerzenie nut korzennych / ziemnych.
  Jul 2, 2022, 11:50 AM

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