

## BITTER #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **11.3**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Viking Pale Golden ale | 2 kg (40%)   | 80 %  | 8   |
| Grain | Viking Pale Ale malt   | 1.5 kg (30%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150    | 0.5 kg (10%) | 75 %  | 150 |
| Grain | Carahell               | 0.5 kg (10%) | 77 %  | 26  |
| Grain | Biscuit Malt           | 0.5 kg (10%) | 79 %  | 45  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 60 g   | 50 min | 4.7 %      |
| Boil    | East Kent Goldings | 40 g   | 5 min  | 4.7 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 7 g    | Danstar    |

### Notes

- <https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-golden-ale-1kg-viking-malt>  
<https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-pale-ale-1kg-viking-malt>

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

[https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-karmelowy-150ebc-05kg-viking-malt?search\\_query=150&fast\\_search=fs](https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-karmelowy-150ebc-05kg-viking-malt?search_query=150&fast_search=fs)  
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<https://twojbrowar.pl/pl/surowce-piwowarskie/drozdze-piwowarskie/lalbrew-nottingham>  
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