# Bitter premium

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **8.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **3 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **74C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 5.5 kg *(82.7%)* | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.6 kg *(9%)* | 79 % | 16 |
| Adjunct | Zyto | 0.2 kg *(3%)* | 75 % | 3 |
| Grain | Strzegom Karmel 30 | 0.3 kg *(4.5%)* | 75 % | 30 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg *(0.8%)* | 68 % | 1200 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Premiant | 40 g | 60 min | 8 % |
| Boil | East Kent Goldings | 20 g | 0 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 50 min | 5.1 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| s04 | Ale | Liquid | 150 ml | Fermentum Mobile |

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