

Bitterr

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **6.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.68 kg (58.3%)	78 %	6
Grain	Briess - Munich Malt 10L	1 kg (34.7%)	77 %	20
Grain	Caramel/Crystal Malt - 40L	0.1 kg (3.5%)	74 %	79
Grain	Briess - Wheat Malt, White	0.1 kg (3.5%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	35 min	5.9 %
Boil	Golding	15 g	35 min	5 %
Aroma (end of boil)	Simcoe	5 g	25 min	13.2 %
Aroma (end of boil)	Fuggles	15 g	25 min	5.9 %
Dry Hop	Golding	23 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Slant	50 ml	Wyeast Labs

Notes

- piwo zeszło z 1.044 do 1.012, karmel jest za mocno wyczuwalny, mimo że jest dość wytrawne i czuć fajną goryczkę
może poczekać kilka dni i dodać odrobiny żelatyny do sklarowania .
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