

# ala bitter

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **29**
- SRM **12.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński            | 2.4 kg (82.2%) | 80 %  | 4   |
| Grain | Caraaroma                      | 0.15 kg (5.1%) | 78 %  | 350 |
| Grain | Płatki owsiane                 | 0.15 kg (5.1%) | 85 %  | 3   |
| Grain | Jęczmień niesłodowany (płatki) | 0.15 kg (5.1%) | 75 %  | 2   |
| Grain | Weyermann - Carafa I           | 0.07 kg (2.4%) | 70 %  | 800 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 20 min | 4.5 %      |
| Boil    | lunga   | 10 g   | 40 min | 11 %       |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 40 ml  | Fermentum Mobile |