

## BITTER #2

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- 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)

[https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-carahell-05kg-weyermann?search\\_query=Carahell&fast\\_search=fs](https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-carahell-05kg-weyermann?search_query=Carahell&fast_search=fs)

[https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-biscuit-05kg-castlemalting?search\\_query=Biscuit%20Malt&fast\\_search=fs](https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-biscuit-05kg-castlemalting?search_query=Biscuit%20Malt&fast_search=fs)

[https://twojbrowar.pl/pl/surowce-piwowarskie/chmiele/east-kent-goldings-100g-uk?search\\_query=East%20Kent%20Goldings&fast\\_search=fs](https://twojbrowar.pl/pl/surowce-piwowarskie/chmiele/east-kent-goldings-100g-uk?search_query=East%20Kent%20Goldings&fast_search=fs)

<https://twojbrowar.pl/pl/surowce-piwowarskie/drozdze-piwowarskie/lalbrew-nottingham>  
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