

Bitter Gdański

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **11.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4 kg (66.7%) | 81 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.7%) | 85 % | 7 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (16.7%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11.5 g | Danstar |

Notes

- Zadane drożdże płynne Fermentum Mobile FM-11 - Wichrowe wzgórze.

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

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