

# Bituś

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **13.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.9 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.5 kg (19.2%)	75 %	160
Grain	Viking Pale Ale malt	2.1 kg (80.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	15 g	60 min	7.6 %
Boil	Brewers Gold	15 g	10 min	7.6 %
Whirlpool	Brewers Gold	33 g	0 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	50 ml	Fermentum Mobile

## Notes

- Do wody dodaje chlorku wapnia z celu zmiękczenia wody.  
*Nov 3, 2021, 7:17 PM*