

Brexit even bitter

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **9.6**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (94.3%) | 81 % | 6 |
| Grain | Caraaroma | 0.3 kg (5.7%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Boil | East Kent Goldings | 30 g | 5 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- Warka 55, warzone 01.05. Po wysladzaniu wyszło z 28l ok 11 blg wiec dodałem ok 3 litry wody żeby zjechać z ekstraktem do ok 9 blg przed gotowaniem, ostatecznie wyszło 10,5 blg 26l do fermentacji. Po fermentacji zeszyły do 1,5 blg - rozlane 26.05. do ok. 50 butelek
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