

Modern Bitter (12 BLG)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.25 kg (54.9%)	82 %	4
Grain	Strzegom Wiedeński	1.5 kg (36.6%)	79 %	10
Grain	Weyermann - Carapils	0.35 kg (8.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Cascade	20 g	30 min	6 %
Boil	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand

Notes

- https://www.browar.biz/centrumpiwowarstwa/zestawy_surowcow/redakcyjne_z_zacieraniem/modern_bitter_12_blg

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