

# Ślubny bitter

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- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **13.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (77.8%)	81 %	4
Grain	Caramunich I	1 kg (22.2%)	71.7 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	20 g	60 min	8.5 %
Boil	Northdown	10 g	15 min	8.5 %
Boil	Northdown	10 g	10 min	8.5 %
Boil	Northdown	10 g	1 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

- Wytwór dla piwnych januszy - bez szaleństw i taki był też rezultat.  
*Nov 16, 2015, 11:51 AM*