

## try the bittet

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **17.2**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Strzegom Bursztynowy	0.7 kg (13%)	70 %	49
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (18.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	45 g	30 min	5.5 %
Boil	Challenger	30 g	30 min	7 %
Boil	Fuggles	5 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Liquid	11 ml	---