

#64 Best Bitter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **15**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	1.75 kg (71.7%)	80 %	5
Grain	Oats, Flaked, Baked	0.2 kg (8.2%)	80 %	2
Grain	Corn, Flaked	0.17 kg (7%)	80 %	2
Grain	Cara Ruby Castle	0.15 kg (6.1%)	72 %	49
Grain	Caramel/Crystal Malt - 120L	0.07 kg (2.9%)	72 %	150
Grain	Cafe light	0.07 kg (2.9%)	65.2 %	250
Grain	Weyermann - Dehusked Carafa III	0.03 kg (1.2%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Fuggles	15 g	3 min	4.5 %
Boil	Chinook	8 g	60 min	10.5 %
Boil	Fuggles	15 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP023 - Burton Ale Yeast	Ale	Slant	58.33 ml	White Labs

Notes

- Do fermentora trafiło 8.2 litra brzezki o ekstrakcie 14 blg.
Warzenie 29.03.2021
Rozlew 22.04.2021 (3,5 tygodnia fermentacji)
Gęstość końcowa: 2,1 blg
Odfementowanie 85%
Wysycenie 1,95

Prawdopodobna infekcja. pH 4, w ustach kwaśne i ściągające.
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