

Bitter 1/2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **0 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	30 min	10 %
Boil	Sorachi Ace	15 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- Piwo robione od godziny 18:00 dnia 8 grudnia 2018 r. Odwiedzili mnie wtedy przyjaciele i z ich pomocą piwo było warzone. Wyladzane do okolo 14 litrow, mozna bylo troszke wiecej. Piwo fermentuje od poczatku w piwnicy na podlodze. Fermentuje przy odszczelnionej pokrywie fermentora.
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