

Bitter #2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	1.9 kg (70.4%)	80.3 %	6
Grain	Barley, Flaked	0.5 kg (18.5%)	70 %	4
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Grain	Fawcett - Pale Crystal	0.3 kg (11.1%)	72.8 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	14 g	60 min	13 %
Boil	East Kent Goldings	20 g	5 min	4.5 %
Dry Hop	East Kent Goldings	10 g	4 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - London ESB	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
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