

Bitter Angielski - 05-09-2021 r. Lallemand - LalBrew American East Coast - New England

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **7.6**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Maris Otter Low Colour Thomas Fawcett	3.5 kg (76.9%)	81 %	4.9
Grain	Special B Malt	0.15 kg (3.3%)	65.2 %	315
Grain	Carahell	0.35 kg (7.7%)	77 %	26
Grain	Weyermann - Pale Ale Malt	0.5 kg (11%)	85 %	7
Grain	Biscuit Malt	0.05 kg (1.1%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	20 g	60 min	6.1 %
Boil	East Kent Goldings	20 g	30 min	4.5 %
Boil	East Kent Goldings	30 g	10 min	4.5 %
Aroma (end of boil)	Sovereign	20 g	5 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	LalBrew
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Notes

- <https://twojbrowar.pl/pl/surowce-piwowarskie/drozdze-piwowarskie/lalbrew-nottingham>
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