

# Bitter Czesława

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **12.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.8 kg (84.6%)	78 %	7
Grain	Briess - Wheat Malt, White	0.3 kg (9.1%)	85 %	5
Grain	Caramel/Crystal Malt - 120L	0.15 kg (4.5%)	72 %	120
Grain	Black Barley (Roast Barley)	0.06 kg (1.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Aroma (end of boil)	Fuggles	20 g	35 min	4.5 %
Boil	East Kent Goldings	20 g	20 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	7 g	Safale