

# bitter kontynentalny

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **29**
- SRM **6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (83.3%)	81 %	4
Grain	cookie	0.4 kg (11.1%)	77 %	50
Grain	Caramunich® typ I	0.2 kg (5.6%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	11 %
Aroma (end of boil)	Kazbek	35 g	5 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	15 min