

# Bitter Pete'a LalBrew Verdant

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **5.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (66.7%)	80 %	6
Grain	Strzegom Wiedeński	0.8 kg (22.2%)	79 %	9
Grain	Strzegom Karmel 100	0.2 kg (5.6%)	75 %	100
Grain	Strzegom Cookie	0.2 kg (5.6%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	20 g	60 min	10.8 %
Aroma (end of boil)	Pilgrim	25 g	5 min	10.8 %
Whirlpool	Pilgrim	25 g	15 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	50 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min