

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 |