

# Bitter Pete'a

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **39**
- SRM **6.1**
- Style **Special/Best/Premium 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **27.6 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	Challenger	40 g	60 min	7 %
Aroma (end of boil)	Fuggles	24 g	5 min	4.5 %
Whirlpool	Fuggles	24 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8.8 g	Safale

## Extras

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