

# BITTER STYL ROKU PSPD 2023 Hanys Roku

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **8.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg (86.2%)	80.5 %	6
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (6.9%)	73 %	120
Grain	Biscuit Malt	0.2 kg (6.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	9.19 %
Boil	East Kent Goldings	5 g	60 min	5.7 %
Boil	East Kent Goldings	10 g	20 min	5.7 %
Aroma (end of boil)	East Kent Goldings	10 g	0 min	5.7 %