

Bitter v2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **9**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp | 2 kg (83.3%) | 83 % | 6 |
| Grain | Fawcett - Crystal | 0.25 kg (10.4%) | 70 % | 160 |
| Grain | Wheat, Torrified | 0.15 kg (6.3%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Target | 15 g | 60 min | 9 % |
| Boil | East Kent Goldings | 20 g | 0 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Lactic Acid | 6.29 g | Mash | 60 min |
| Water Agent | CaSO4 | 2.62 g | Mash | 60 min |