

# Czeski bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **7.3**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (22.7%)	80 %	5
Grain	Pszeniczny	0.7 kg (15.9%)	85 %	4
Grain	colorado pale base	0.5 kg (11.4%)	80 %	6
Grain	Strzegom Karmel 300	0.2 kg (4.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	25 g	30 min	5.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	5.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	---
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