

# Częstochowski Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.3 kg (86%)	85 %	7
Grain	Strzegom Monachijski typ II	0.3 kg (6%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (6%)	75 %	30
Grain	Caraaroma	0.1 kg (2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	28 g	60 min	5.1 %
Boil	Marynka	8 g	60 min	10 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	East Kent Goldings	42 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	WHIRLFLOC	1.2 g	Boil	5 min

### Notes

- WHIRLFLOC pół tabletki na ok 20-22l brzeczki  
Dodać gips piwowarski 4g  
*Sep 12, 2022, 2:36 PM*