

GoRichie

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **78**
- SRM **13.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.9 kg (37.8%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (21%) | 70 % | 2 |
| Grain | Strzegom Karmel 150 | 0.48 kg (20.2%) | 75 % | 200 |
| Grain | Enzymatyczny | 0.5 kg (21%) | 75 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 50 g | 30 min | 8.9 % |
| Boil | Equinox | 28 g | 5 min | 13.1 % |

Yeasts

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