

Hamerykański bier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (74.6%) | 80 % | 4 |
| Grain | płatki jęczmienne | 0.5 kg (7.5%) | 60 % | 4 |
| Grain | Briess - Carapils Malt | 0.2 kg (3%) | 74 % | 3 |
| Grain | Strzegom Wiedeński | 1 kg (14.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 11 % |
| Whirlpool | Tomsky | 30 g | 0 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 300 ml | Fermentum Mobile |