

Jack the Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **13.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (90.3%) | 80 % | 7 |
| Grain | Biscuit Malt | 0.5 kg (6.5%) | 79 % | 45 |
| Grain | chocolate Castle Malting | 0.25 kg (3.2%) | 75 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Archer | 50 g | 60 min | 4.3 % |
| Boil | Pilgrim | 40 g | 15 min | 10.3 % |
| Aroma (end of boil) | Sovereign | 40 g | 2 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |

Notes

- Brzeczka zostanie podzielna na dwa fermentory: 21 litry (Safale) i 14 litrów (Gozdawa)
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