

# Kaszmirowy Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **8.8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (88.9%)	85 %	7
Grain	Weyermann - Monachijski typ I	0.25 kg (6.9%)	80 %	12
Grain	Caraaroma	0.15 kg (4.2%)	78 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	6.1 %
Boil	Fuggles	10 g	15 min	6.1 %
Boil	English Golding	10 g	15 min	4.7 %
Boil	English Golding	20 g	5 min	4.7 %
Aroma (end of boil)	Cashmere	20 g	5 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Notes

- Zestaw surowców z Browamator'a "BA Bitter 10.0 BLG". Zredukowana ilość wody, aby początkowa gęstość brzeczki była w okolicy 11Blg. Dodany chmiel Cashmire dla aromatu limonki, cytryny i melona.  
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