

Modern Bitter (12 BLG)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **4.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **75.6C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.25 kg (54.9%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (36.6%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.35 kg (8.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Cascade | 30 g | 5 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 22 g | Lallemand |

Notes

- https://www.browar.biz/centrumpiwowarstwa/zestawy_surowcow/redakcyjne_z_zacieraniem/modern_bitter_12_blg

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