

## Nudna Klasyka przedstawia: Bitter #2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **31**
- SRM **10.2**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.4 liter(s)**

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter          | 2 kg (79.2%)   | 81 %  | 6    |
| Grain | Abbey Malt Weyermann            | 0.25 kg (9.9%) | 75 %  | 45   |
| Grain | Brown Malt (British Chocolate)  | 0.25 kg (9.9%) | 70 %  | 128  |
| Grain | Weyermann - Dehusked Carafa III | 0.025 kg (1%)  | 70 %  | 1024 |

### Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | lunga              | 12 g   | 30 min | 11 %       |
| Whirlpool | East Kent Goldings | 50 g   | 20 min | 5.1 %      |

### Yeasts

| Name                       | Type | Form  | Amount | Laboratory       |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Slant | 100 ml | Fermentum Mobile |
| WLP002 - English Ale Yeast | Ale  | Slant | 100 ml | White Labs       |

### Notes

- Podzielone na 2 wiadra po 6l  
FM10 - kapsel b1  
Wlp002 -kapsel b2  
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