

# Powolniak

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **31**
- SRM **9.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **0 min** at **79C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	3 kg (87%)	80 %	6
Grain	Pale Crystal Thomas Fawcett & Sons	0.4 kg (11.6%)	73 %	90
Grain	Chocolate Thomas Fawcett & Sons	0.05 kg (1.4%)	72 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	30 g	60 min	8.1 %
Whirlpool	Northdown	20 g	10 min	8.1 %

## Yeasts

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

## Notes

- <https://byo.com/article/ordinary-bitter-style-profile/>  
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