

# Powtórka z Rozrywki Bitter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **17**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (81.4%)	80 %	5
Grain	cookie	0.5 kg (7.8%)	70 %	50
Grain	Abbey Malt Weyermann	0.5 kg (7.8%)	75 %	45
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	East Kent Goldings	25 g	10 min	5.1 %
Boil	East Kent Goldings	25 g	5 min	5.1 %
Boil	Fuggles	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM704	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfoc	2 g	Boil	10 min
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