

# prawie Young's Bitter

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **32**
- SRM **6.2**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg (82.4%)	80 %	5
Grain	Pszeniczny	0.25 kg (5.9%)	85 %	4
Grain	Cara Gold	0.15 kg (3.5%)	75 %	120
Grain	karmelowy 300	0.15 kg (3.5%)	70 %	299
Sugar	glukoza	0.2 kg (4.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %
Boil	Marynka	10 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	gips piwoarski	7 g	Mash	90 min

## Notes

- wyszło 28l 12,5 blg... dołąłem 12l wody po wystadzeniu i przed gotowaniem jest 9blg. woda do wystadzenia zakwaszona kwasem ortofosforowym. barwa duzo ciemniejsza niz ta wyliczona.  
*Nov 1, 2018, 8:33 PM*