

premium bitter # warka 1.5 pomyl

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (93.3%)	79 %	6
Grain	Caramel/Crystal Malt - 40L	0.3 kg (6.7%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	fuggels	30 g	60 min	4.5 %
Boil	Challenger	25 g	60 min	6.5 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %
Aroma (end of boil)	Challenger	10 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	11 g	Mauribrew

Notes

- Pierwotnie: chmielenie jak w oryginalnym przepisie:
Challenger: 30 gr. 60, Fuggels: 25 g 25 minut, fuggels 20 gr 5 min
zamienione na powyższe - wynik pomyłki dodałem fuggelsa zamiast challenger :(.
Pierdalone nocne warzenie.
Nov 18, 2017, 1:45 AM