

Ślubny bitter

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **13.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (77.8%) | 81 % | 4 |
| Grain | Caramunich I | 1 kg (22.2%) | 71.7 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Northdown | 20 g | 60 min | 8.5 % |
| Boil | Northdown | 10 g | 15 min | 8.5 % |
| Boil | Northdown | 10 g | 10 min | 8.5 % |
| Boil | Northdown | 10 g | 1 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Notes

- Wytwór dla piwnych januszy - bez szaleństw i taki był też rezultat.
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