

Szybki bitter v.covid-19

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **8.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.2 kg (81.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.8%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.2 kg (3.1%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.1 kg (1.6%) | 75 % | 45 |
| Grain | Barley, Flaked | 0.4 kg (6.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Puławski | 15 g | 40 min | 8.9 % |
| Boil | Puławski | 20 g | 15 min | 8.9 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 300 ml | --- |