

## Szybki bitter v2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **8.1**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **66 C**, Time **120 min**

### Mash step by step

- Heat up **27.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **120 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.2%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.4%)	75 %	150
Grain	Strzegom Pszeniczny	0.2 kg (2.9%)	81 %	6
Grain	Abbey Malt Weyermann	0.1 kg (1.5%)	75 %	45

### 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	Dry	12 g	---