

## 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   | ---        |