

# prawie Young's Bitter

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **32**
- SRM **6.2**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pale Ale      | 3.5 kg (82.4%) | 80 %  | 5   |
| Grain | Pszeniczny    | 0.25 kg (5.9%) | 85 %  | 4   |
| Grain | Cara Gold     | 0.15 kg (3.5%) | 75 %  | 120 |
| Grain | karmelowy 300 | 0.15 kg (3.5%) | 70 %  | 299 |
| Sugar | glukoza       | 0.2 kg (4.7%)  | 100 % | 0   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 10 min | 5.1 %      |
| Boil    | Marynka            | 10 g   | 60 min | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | gips piwoarski | 7 g    | Mash    | 90 min |

## Notes

- wyszło 28l 12,5 blg... dołąłem 12l wody po wystadzeniu i przed gotowaniem jest 9blg.  
woda do wystadzenia zakwaszona kwasem ortofosforowym.  
barwa dużo ciemniejsza niż ta wyliczona.  
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