Bit Tier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(61.5%)*	80 %	5
Grain	Strzegom Wiedeński	1 kg *(15.4%)*	79 %	10
Grain	Monachijski	1 kg *(15.4%)*	80 %	16
Grain	Karmel 30	0.5 kg *(7.7%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Calista	40 g	60 min	3.9 %
Boil	Calista	30 g	10 min	3.9 %
Boil	Calista	30 g	1 min	3.9 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.