

# Kaszmirowy Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **8.8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 3.2 kg (88.9%) | 85 %  | 7   |
| Grain | Weyermann - Monachijski typ I | 0.25 kg (6.9%) | 80 %  | 12  |
| Grain | Caraaroma                     | 0.15 kg (4.2%) | 78 %  | 350 |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Fuggles         | 20 g   | 60 min | 6.1 %      |
| Boil                | Fuggles         | 10 g   | 15 min | 6.1 %      |
| Boil                | English Golding | 10 g   | 15 min | 4.7 %      |
| Boil                | English Golding | 20 g   | 5 min  | 4.7 %      |
| Aroma (end of boil) | Cashmere        | 20 g   | 5 min  | 7.3 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |

## Notes

- Zestaw surowców z Browamator'a "BA Bitter 10.0 BLG". Zredukowana ilość wody, aby początkowa gęstość brzeczki była w okolicy 11Blg. Dodany chmiel Cashmire dla aromatu limonki, cytryny i melona.  
*Feb 11, 2018, 2:15 PM*