

Nudna Klasyka przedstawia: Bitter #2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **31**
- SRM **10.2**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (79.2%)	81 %	6
Grain	Abbey Malt Weyermann	0.25 kg (9.9%)	75 %	45
Grain	Brown Malt (British Chocolate)	0.25 kg (9.9%)	70 %	128
Grain	Weyermann - Dehusked Carafo III	0.025 kg (1%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	30 min	11 %
Whirlpool	East Kent Goldings	50 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	100 ml	Fermentum Mobile
WLP002 - English Ale Yeast	Ale	Slant	100 ml	White Labs

Notes

- Podzielone na 2 wiadra po 6l
FM10 - kapsel b1
Wlp002 -kapsel b2
Jul 4, 2019, 8:04 PM