Szybki bitter v.covid-19

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **8.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg *(81.3%)*	80 %	5
Grain	Strzegom Karmel 150	0.5 kg *(7.8%)*	75 %	150
Grain	Strzegom Pszeniczny	0.2 kg *(3.1%)*	81 %	6
Grain	Abbey Malt Weyermann	0.1 kg *(1.6%)*	75 %	45
Grain	Barley, Flaked	0.4 kg *(6.3%)*	70 %	4

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	Slant	300 ml	---

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