

#32 Bitter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **8.2**

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 **30.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (85%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.75 kg (9.8%) | 73 % | 80 |
| Grain | Weyermann - Carapils | 0.4 kg (5.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Willamette | 20 g | 60 min | 6 % |
| Boil | Willamette | 30 g | 15 min | 6 % |
| Boil | Willamette | 50 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| London Ale | Ale | Slant | 170 ml | --- |

Notes

- Data:
OG:

uwagi:
Dec 4, 2018, 1:27 PM