

# Bitek

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **92.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Briess - Pilsen Malt | 15 kg (100%) | --- % | --- |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 70 g   | 90 min | 11.5 %     |
| Boil                | Lublin (Lubelski) | 135 g  | 45 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 65 g   | 5 min  | 4 %        |

## Notes

- Blg po warzeniu 15, 52 litry wyszły, dodano 10 litrów wody oaza, wyszło 12,5 blg

Po 2 tygodniach 7 brix na refraktometrze 3,6 po przeliczeniu  
Apr 10, 2021, 2:00 PM