

# 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  
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