

Bitter na LKPD

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **11.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.5 kg (78.1%) | 80.5 % | 6 |
| Grain | Abbey Malt Weyermann | 0.3 kg (9.4%) | 75 % | 45 |
| Grain | Fawcett - Red Crystal | 0.1 kg (3.1%) | 70 % | 400 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (9.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 6.3 % |
| Boil | East Kent Goldings | 10 g | 20 min | 6.3 % |
| Dry Hop | Golding | 50 g | 3 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale | Slant | 100 ml | Wyeast Labs |