

Częstochowski Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **8**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.3 kg (86%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (6%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (6%) | 75 % | 30 |
| Grain | Caraaroma | 0.1 kg (2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 28 g | 60 min | 5.1 % |
| Boil | Marynka | 8 g | 60 min | 10 % |
| Boil | East Kent Goldings | 20 g | 20 min | 5.1 % |
| Boil | East Kent Goldings | 42 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | WHIRLFLOC | 1.2 g | Boil | 5 min |

Notes

- WHIRLFLOC pół tabletki na ok 20-22l brzeczki
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