

# Jack the Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **13.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (90.3%)	80 %	7
Grain	Biscuit Malt	0.5 kg (6.5%)	79 %	45
Grain	chocolate Castle Malting	0.25 kg (3.2%)	75 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Archer	50 g	60 min	4.3 %
Boil	Pilgrim	40 g	15 min	10.3 %
Aroma (end of boil)	Sovereign	40 g	2 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

## Notes

- Brzeczka zostanie podzielna na dwa fermentory: 21 litry (Safale) i 14 litrów (Gozdawa)  
*Jul 7, 2020, 9:57 PM*