

Special Bitter 02.2023

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **6.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.1 kg (87.2%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (8.5%) | 79 % | 10 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (4.3%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Whirlpool | Styrian Golding | 50 g | 10 min | 3.6 % |

Yeasts

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