

STRONG BITTER

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **6.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Château Maris Otter Castle Malting | 5 kg (90.9%) | --- % | 4 |
| Grain | Słód Château Biscuit Castle Malting | 0.2 kg (3.6%) | --- % | 50 |
| Grain | Słód karmelowy 100 - Viking Malt (Strzegom) | 0.1 kg (1.8%) | --- % | 100 |
| Grain | Słód karmelowy 200 - Viking Malt (Strzegom) | 0.1 kg (1.8%) | --- % | 200 |
| Grain | Słód zakwaszający Weyermann® | 0.1 kg (1.8%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 5.8 % |
| Boil | East Kent Goldings | 30 g | 30 min | 6.3 % |
| Whirlpool | East Kent Goldings | 30 g | 30 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|-----|------|------------------|
| Fermentis Safale S-04 | Ale | Dry | 23 g | Fermentis Safale |
|-----------------------|-----|-----|------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil | 5 min |

Notes

- chmielenie na whirlpool/hopstand 20 minut od 80°C;
schłodzenie brzeczki do temp. 15-16°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 17-18°C, dojrzewanie w temp. 19-20°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 10; SO4 150-300; Cl 50-100; Alk. całkow. 0-50; RA -100-0
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