

#1 Bitter

- Gravity **11 BLG**
- ABV ---
- IBU **82**
- SRM **5.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (85.4%)	85 %	7
Grain	Weyermann - Caramunich	0.5 kg (12.2%)	80 %	---
Grain	Weyermann pszeniczny ciemny	0.1 kg (2.4%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.5 %
Boil	Marynka	25 g	20 min	9.5 %
Boil	Marynka	40 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

Notes

- Pierwsza warka wyszła przyjemnie chmielowa nuta
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