

## #30 Forever Winter Bitter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **9.2**
- 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 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (79.1%)	81 %	26
Grain	Viking Pilsner malt	0.5 kg (11.6%)	82 %	4
Grain	Carahell	0.25 kg (5.8%)	77 %	26
Grain	Słód owsiany Fawcett	0.15 kg (3.5%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	15 g	60 min	14.9 %
Boil	Saaz	15 g	30 min	3.9 %
Boil	Cascade PL	10 g	30 min	7.5 %
Boil	Styrian Wolf	10 g	30 min	14.9 %
Aroma (end of boil)	Cascade PL	20 g	5 min	7.5 %
Aroma (end of boil)	Styrian Wolf	15 g	5 min	14.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	200 ml	Fermentum Mobile

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Apr 3, 2022, 8:27 PM*