

8*Bitter

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **29**
- SRM **12.9**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

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

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.6 kg (45.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (42.3%) | 79 % | 22 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (11.3%) | 72 % | 270 |
| Grain | Briess - Black Malt | 0.05 kg (1.4%) | 55 % | 1350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 12.9 % |
| Boil | lunga | 15 g | 30 min | 12.9 % |
| Boil | lunga | 15 g | 1 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórze | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Water Agent | kwask fosforowy | 5 g | Mash | 60 min |
|-------------|-----------------|-----|------|--------|

Notes

- Warka zostanie podzielona na dwie części. Połowa zostanie niechmielona na zimno X g chmielu Puławski/Oktawia.
May 15, 2018, 3:19 PM