

# American Strong Bitter 14° BLG

- Gravity **13.6 BLG**
- ABV ---
- IBU **36**
- SRM **7.3**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (76%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	crystal II	0.2 kg (4%)	71.1 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	18.7 %
Aroma (end of boil)	Cascade	20 g	10 min	7.3 %
Aroma (end of boil)	Citra	20 g	5 min	13.5 %
Aroma (end of boil)	Summit	15 g	5 min	15.8 %
Aroma (end of boil)	Summit	10 g	0 min	15.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Mash	15 min