

Best Bitter KKPD 24

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **14.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.8 kg (80%) | 80.5 % | 6 |
| Grain | simpsons - heritage | 0.5 kg (14.3%) | 70 % | 180 |
| Grain | Special B Malt | 0.1 kg (2.9%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 30 | 0.1 kg (2.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 6.3 % |
| Boil | East Kent Goldings | 10 g | 15 min | 6.3 % |
| Aroma (end of boil) | East Kent Goldings | 5 g | 5 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |

Notes

- Woda kranowa
zacieranie 16.5L -> kwas mlekowy 2 ml
wysładzanie 8L -> kwas mlekowy 2 ml

Nov 23, 2023, 7:32 PM