

Bitter

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **10.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.1 kg (77.8%) | 82 % | 4 |
| Grain | Amber Malt | 0.2 kg (7.4%) | 80 % | 43 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (14.8%) | 80 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Fuggles | 20 g | 35 min | 4.76 % |
| Aroma (end of boil) | Fuggles | 25 g | 30 min | 4.76 % |
| Dry Hop | Fuggles | 50 g | 5 day(s) | 4.76 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 7 g | Safale |

Notes

- 40g cukru do nagazowania
Mar 5, 2017, 2:47 PM