

Bitter 2024

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **7.3**
- Style **Standard/Ordinary Bitter**

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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (93%) | 81 % | 4 |
| Grain | Cookies | 0.1 kg (2.3%) | 77 % | 50 |
| Grain | Weyermann - Caraamber | 0.1 kg (2.3%) | 75 % | 65 |
| Grain | Caraaroma | 0.1 kg (2.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 10 g | 0 min | 5.1 % |
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|-----------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 222.22 ml | Fermentum Mobile |

Notes

- Start
Mar 28, 2019, 11:12 PM