

Bitter

- Gravity **8.8 BLG**
- ABV ---
- IBU **33**
- SRM **14**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (75%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |
| Grain | Caraaroma | 0.25 kg (6.3%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (6.3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12.7 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 25 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

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

| | | | | |
|--------|------------|-----|------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |
|--------|------------|-----|------|--------|

Notes

- Przepis wpisany w komputer z tego co robiłem na oko - wyszedł za ciemny kolor - następnym razem bez czekoladowego jasnego
Apr 9, 2017, 12:24 PM