

Bitter Bramling

- Gravity **14 BLG**
- ABV ---
- IBU **34**
- SRM **12.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.1 kg (60.7%)	80 %	7
Grain	Crystal	0.5 kg (7.4%)	80 %	163
Grain	Strzegom Karmel 150	0.25 kg (3.7%)	75 %	150
Grain	Strzegom Monachijski typ II	1.5 kg (22.2%)	79 %	22
Grain	Bestmalz Red X	0.4 kg (5.9%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Bramling Cross	20 g	60 min	4.3 %
Boil	Fuggles	10 g	15 min	4.5 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %
Aroma (end of boil)	Bramling Cross	30 g	0 min	4.3 %
Aroma (end of boil)	Fuggles	20 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM10 O czym szumią wierzby	Ale	Slant	500 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min