

## Bitter na CKPD 23

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **14.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (78.9%)	81 %	6
Grain	simpsons - heritage	0.5 kg (13.2%)	70 %	180
Grain	BESTMALZ - Best Vienna	0.3 kg (7.9%)	80.5 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	8.3 %
Boil	Challenger	20 g	30 min	8.3 %
Aroma (end of boil)	Challenger	20 g	5 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

### Notes

- woda kran:  
zacieranie 17 L kwas mlekowy 2,5 ml  
wysładzanie 6 kwas mlekowy 2 ml  
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