

## Bitter na LKPD

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **11.1**
- Style **Special/Best/Premium Bitter**

### 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 **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.5 kg (78.1%) | 80.5 % | 6   |
| Grain | Abbey Malt Weyermann      | 0.3 kg (9.4%)  | 75 %   | 45  |
| Grain | Fawcett - Red Crystal     | 0.1 kg (3.1%)  | 70 %   | 400 |
| Grain | Karmelowy Jasny 30EBC     | 0.3 kg (9.4%)  | 75 %   | 30  |

### Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | East Kent Goldings | 15 g   | 60 min   | 6.3 %      |
| Boil    | East Kent Goldings | 10 g   | 20 min   | 6.3 %      |
| Dry Hop | Golding            | 50 g   | 3 day(s) | 5 %        |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory  |
|-------------------------|------|-------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale  | Slant | 100 ml | Wyeast Labs |