

# Bitter z pazurem by Kuba

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale souflet	4.5 kg (86.5%)	81 %	4
Grain	Caramel pale	0.5 kg (9.6%)	77 %	10
Grain	Weyermann Caramunich 3	0.2 kg (3.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	4.7 %
Boil	East Kent Goldings	15 g	20 min	4.7 %
Aroma (end of boil)	East Kent Goldings	15 g	0 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	5 min