

Ordinary Bitter

- Gravity **9 BLG**
- ABV ---
- IBU **22**
- SRM **10.3**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (62.3%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (31.2%)	80 %	18
Grain	Strzegom Karmel 150	0.2 kg (6.2%)	75 %	150
Grain	Jęczmień palony	0.01 kg (0.3%)	50 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Minstrel	30 g	60 min	4.2 %
Boil	Minstrel	20 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3 g	Mash	0 min

Fining	Irish Moss	5 g	Boil	10 min
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Notes

- Burzliwa 18oC 7 dni
Ciacha 20oC 8 dni
Oct 28, 2016, 1:40 AM