

# Premium Bitter Łukasz Chrzęszcz

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- Gravity **13.6 BLG**
- ABV ---
- IBU **31**
- SRM **8.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.2 kg (3.5%)	85 %	5
Grain	Caramunich® typ I	0.5 kg (8.7%)	73 %	80
Grain	Weyermann - Carafa special I	0.03 kg (0.5%)	70 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	70 min	5.8 %
Boil	English Golding	30 g	30 min	4.8 %
Boil	English Golding	15 g	15 min	4.8 %