

SPECJAL Bitter v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 5 kg (62.5%) | 81 % | 4 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (6.3%) | 73 % | 20 |
| Grain | Strzegom Pilzneński | 2 kg (25%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Aroma (end of boil) | Challenger | 50 g | 10 min | 7 % |
| Aroma (end of boil) | Challenger | 50 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|---------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale | Culture | 1200 g | Lallemand |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|---------|--------|
| Water Agent | CaSO ₄ Siarczan wapnia | 5 g | Mash | 60 min |
| Water Agent | CaCl ₂ | 3 g | Mash | 60 min |