

## #65 Experimental not so Ordinary Bitter (US-05)

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **6.2**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **5.83 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (10.4%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (4.2%)	75 %	150
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Styrian Golding	30 g	30 min	4.2 %
Boil	Styrian Golding	20 g	15 min	4.2 %
Boil	Styrian Golding	15 g	0 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

### Notes

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

- 28L do zacierania. 5.83 L na 1 kg siodu  
4L do wystadzania.  
Objętość po wysłodzeniu:  
27.6L OG 1.052  
Po gotowaniu:  
24.6L OG 1.052 ?  
Dolałem 2L wody:  
26.6L OG 1.050  
Po chłodzeniu do 20'C:  
Wyszło 25L  
OG 1.045  
*Jun 4, 2022, 12:20 PM*
- Koszty:  
Pale ale 16.6zl  
Monachijski 1.9zl  
Karmel 1.5zl  
Cookies 0.5zl  
Martynka 1.68 zł  
Styrian Golding 6.5zl  
Wirflock 1zl  
Media 10zl  
Łącznie 42zl  
*Jun 5, 2022, 3:06 PM*
- FG 1.009  
ABV 4.8% Odfermentowanie 80.0%  
*Jun 19, 2022, 1:54 PM*
- Degustacja:  
Lekkie w picciu czuć aromaty ziołowe oraz delikatne nurt karmelowe. Do poprawy zwiększenie ciała oraz rozszerzenie nut korzennych / ziemnych.  
*Jul 2, 2022, 11:50 AM*