

American Bitter 2

- Gravity **11 BLG**
- ABV ---
- IBU **18**
- SRM **6.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **175 liter(s)**
- Trub loss **1 %**
- Size with trub loss **180.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **189.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **126 liter(s)**
- Total mash volume **157.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **126 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **94.7 liter(s)** of **76C** water or to achieve **189.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	30 kg (95.2%)	79 %	6
Grain	Caramel/Crystal Malt - 10L	1.5 kg (4.8%)	75 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Cascade	50 g	2 min	6 %
Boil	Centennial	50 g	2 min	10.5 %
Whirlpool	Cascade	50 g	2 min	6 %
Whirlpool	Centennial	50 g	30 min	10.5 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Whirlpool	Mosaic	50 g	30 min	10 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

Dry Hop	Mosaic	50 g	7 day(s)	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale