

American Bitter

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **26**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **75.6C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.65 kg (79.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (14.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 20 g | 60 min | 9.5 % |
| Boil | Mosaic | 30 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| B5 American West | Ale | Dry | 10 g | Bulldog |