

BA Bitter 10BLG

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **43**
- SRM **8.4**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (88.9%) | 85 % | 7 |
| Grain | Monachijski | 0.25 kg (6.9%) | 80 % | 16 |
| Grain | Caraaroma | 0.15 kg (4.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 10 g | 15 min | 15.5 % |
| Boil | Warrior | 20 g | 5 min | 15.5 % |
| Boil | Comet | 20 g | 60 min | 8.3 % |
| Boil | Comet | 10 g | 15 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- fermentacja burzliwa 19-21 stopni 7 dni
cicha 19-21 st przez 14 dni

wysładzać do zebrania 22l brzeczki słodkiej

butelkować z użyciem 110g glukozy na 20 litrów piwa

refermentacja 19-21stopni przez 2 tyg

leżakowanie poniżej 15stopni 1-2 tyg

Jul 28, 2023, 8:45 AM