

# Bitter Konkurs

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **10.5**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (87%)	82 %	4
Grain	cookie	0.1 kg (2.9%)	75 %	50
Grain	Strzegom Karmel 300	0.25 kg (7.2%)	70 %	299
Grain	Melanoiden Malt	0.1 kg (2.9%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	5.9 %
Boil	East Kent Goldings	10 g	60 min	4 %
Boil	East Kent Goldings	10 g	30 min	4 %
Boil	Fuggles	10 g	30 min	5.9 %
Boil	East Kent Goldings	10 g	15 min	4 %
Boil	Fuggles	10 g	15 min	5.9 %
Boil	Fuggles	20 g	0 min	5.9 %
Boil	East Kent Goldings	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale