

Bitter na LKPD

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **11.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg (78.1%)	80.5 %	6
Grain	Abbey Malt Weyermann	0.3 kg (9.4%)	75 %	45
Grain	Fawcett - Red Crystal	0.1 kg (3.1%)	70 %	400
Grain	Karmelowy Jasny 30EBC	0.3 kg (9.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	6.3 %
Boil	East Kent Goldings	10 g	20 min	6.3 %
Dry Hop	Golding	50 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Slant	100 ml	Wyeast Labs