

Bitter w Ameryce

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **7.3**
- Style **Special/Best/Premium 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 **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.8 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	4.2 kg (80.8%)	80 %	5
Grain	Weyermann - Carared	1 kg (19.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	55 min	10.5 %
Boil	Ekuanot	10 g	55 min	14 %
Boil	Ekuanot	20 g	10 min	14 %
Boil	Centennial	10 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis