

Bitter z pazurem

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **4.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (87%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.3%) | 75 % | 20 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (2.2%) | 70 % | 128 |
| Grain | Carabody | 0.3 kg (6.5%) | 70 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Boil | Fuggles | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 2 g | Boil | 5 min |