

Nudna Klasyka przedstawia: Bitter #2

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **31**
- SRM **10.2**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 2 kg (79.2%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.25 kg (9.9%) | 75 % | 45 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (9.9%) | 70 % | 128 |
| Grain | Weyermann - Dehusked Carafa III | 0.025 kg (1%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | lunga | 12 g | 30 min | 11 % |
| Whirlpool | East Kent Goldings | 50 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Slant | 100 ml | Fermentum Mobile |
| WLP002 - English Ale Yeast | Ale | Slant | 100 ml | White Labs |

Notes

- Podzielone na 2 wiadra po 6l
FM10 - kapsel b1
Wlp002 -kapsel b2
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