

Wwa e15 - 4.02.2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **8.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (54.5%) | 80 % | 5 |
| Grain | Simpsons - Maris Otter | 1 kg (30.3%) | 81 % | 6 |
| Grain | Fawcett - Crystal | 0.3 kg (9.1%) | 70 % | 160 |
| Grain | Biscuit Malt | 0.2 kg (6.1%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 12.5 % |
| Boil | Sabro | 7 g | 10 min | 14 % |
| Aroma (end of boil) | Amarillo | 15 g | 1 min | 10.3 % |
| Aroma (end of boil) | Sabro | 15 g | 1 min | 14 % |
| Dry Hop | Sabro | 15 g | 2 day(s) | 14 % |
| Dry Hop | Amarillo | 19 g | 2 day(s) | 10.3 % |