

Strong Bitter

Strong Bitter (11 C)

Type: All Grain

Batch Size: 120,00 L

Boil Size: 140,00 L

Boil Time: 90 min

End of Boil Vol: 137,16 L

Final Bottling Vol: 120,00 L

Fermentation: Ale, Single Stage

Date: 23 Mar 2022

Brewer: BR Craft

Asst Brewer:

Equipment: Experimental

Efficiency: 72,00 %

Est Mash Efficiency: 72,0 %

Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
26,00 kg	Maris Otter Extra Pale (Crisp) (3,8 EBC)	Grain	1	88,3 %	16,95 L
2,00 kg	Malte Dextrin (3,0 EBC)	Grain	2	6,8 %	1,30 L
1,20 kg	Crystal 150 (Crisp) (175,0 EBC)	Grain	3	4,1 %	0,78 L
0,25 kg	Chocolate Claro (Crisp) (452,0 EBC)	Grain	4	0,8 %	0,16 L
200,00 g	Styrian Goldings [4,50 %] - Boil 30,0 min	Hop	5	16,9 IBUs	-
250,00 g	Hersbrucker [4,10 %] - Boil 5,0 min	Hop	6	11,7 IBUs	-
250,00 g	Styrian Goldings [5,00 %] - Boil 5,0 min	Hop	7	14,3 IBUs	-
5,0 pkg	London ESB English Style Ale Yeast (Lallemand #-) [23...	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,055 SG

Est Final Gravity: 1,015 SG

Estimated Alcohol by Vol: 5,3 %

Bitterness: 42,9 IBUs

Est Color: 18,9 EBC

Measured Original Gravity: 1,060 SG

Measured Final Gravity: 1,015 SG

Actual Alcohol by Vol: 6,0 %

Calories: 569,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 81,50 L

Sparge Temperature: 78,0 C

Adjust Temp for Equipment: FALSE

Est Mash PH: 5,65

Measured Mash PH: 5,20

Total Grain Weight: 29,45 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Target Mash PH: 5,20

Mash Acid Addition: None

Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 88,00 L of water at 72,7 C	67,0 C	60 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	10 min

Sparge: Fly sparge with 81,50 L water at 78,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 86,48 KPA

Keg/Bottling Temperature: 7,2 C

Fermentation: Ale, Single Stage

Fermenter:

Volumes of CO2: 2,3

Carbonation Est: Keg with 86,48 KPA

Carbonation (from Meas Vol): Keg with 86,48 KPA

Age for: 21,00 days

Storage Temperature: 9,0 C

Notes

Fermentou por 8 dias, começando em 18° e subindo até 20° após 3 dias. Maturou por 21 dias, começando em 9° e baixando até 0°.

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