

English Strong Bitter

Batch Size: 23,00 l
Boil Size: 29,02 l
Boil Time: 60 min
Fermentation: Ale, Two Stage
Alcohol by Vol: 5,7 %
Bitterness: 42,3 IBUs
Color: 18,6 EBC

Equipment: Cobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 25,52 l
Total Grain Weight: 5,70 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,056 SG
Final Gravity: 1,013 SG
Calories: 427,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Maris Otter (6,0 EBC)	Grain	1	87,7 %
0,40 kg	Crystal 100 (100,0 EBC)	Grain	2	7,0 %
0,30 kg	Cara Ruby (50,0 EBC)	Grain	3	5,3 %
35,00 g	Challenger [7,40 %] - Boil 60,0 min	Hop	4	27,4 IBUs
20,00 g	East Kent Goldings (EKG) [5,40 %] - Boil 15,0 min	Hop	5	5,7 IBUs
15,00 g	Challenger [7,40 %] - Boil 15,0 min	Hop	6	5,8 IBUs
0,30 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
30,00 g	East Kent Goldings (EKG) [5,40 %] - Boil 5,0 min	Hop	8	3,4 IBUs
1,0 pkg	Liberty Bell (Mangrove Jack's #M36)	Yeast	9	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20,00 l of water at 71,8 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 14,73 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Liberty Bell (Mangrove Jack's #M36)	Yeast	9	-

- Primary fermentation (4,00 days at 19,4 C)
- Secondary fermentation (10,00 days at 19,4 C)
- Age for 7,00 days at 18,3 C

Carbonation Type: Bottle
Weight: 125,78 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 125,78 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

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