

Same Bitter Lady - All Grain

Ordinary Bitter (11 A)

Date: _____
Batch Size: 20.0 l
Efficiency: 75.00%
Boil Size: 25.4 l

Type: All Grain
Boil Time: 60 minutes
Measured: _____
Brewer: _____

בירגיקס

בישול בירה בבית

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"אותה הגברת" הינו פרוייקט השוואת בישולים ביתיים. בישול המתכון המצורף על-ידי מבשלים ביתיים רבים ובדיקת השוני בתוצאות המתקבלות.

סרקו את הקוד לרישום הבירה לפרוייקט:



Gravity, Alcohol Content and Color

Estimated OG: 1.035 SG
Estimated FG: 1.009 SG
Estimated ABV: 3.4 %
Bitterness: 30.3 IBUs
Color: 8.7 SRM

Measured: _____
Measured: _____
Measured: _____

Prepare for Brewing

- Prepare a yeast starter (if needed)
- Weigh and mill grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
2900 g	Maris Otter Malt (Muntons) (3.0 SRM)	Grain	4	92.7 %
120 g	Caramel/Crystal Malt -150L (150.0 SRM)	Grain	5	3.8 %
110 g	Special Roast (50.0 SRM)	Grain	6	3.5 %

- Collect 27.3 l brewing water
- Setup all vessels (and grain bag/basket if "BIAB"), ensure they are clean
- Make sure all pumps' covers (if using pumps) and all necessary kettles' valves are closed!
- Fill kettle with water and heat to strike temperature

Mash Steps

Name	Description	Step Temperature	Step Time
Mash	Add 27.3 l of water at 70.1 C	68.0 C	60 min

- Weight and add brewing salts and lactic acid (if treating RO water)

Water Prep

Amt	Name	Type	#	%/IBU
27.3 l	English Bitter	Water	1	-
7.38 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
2.02 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	3	-

- When mash water is ready, start recirculation pump and valve (if using recirculation pump)
- Dough-in (Submerge grain bag/basket if "BIAB")
- Place lid/cover and ensure temperature is maintained
- Monitor mash temperature during mash and adjust as necessary

• Mash is complete:

- If brewing with a 3-vessels system: Recirculate for vorlauf, then sparge
- If "BIAB": Remove grain bag from kettle, place on a colander/hang on pulley, let drain and finally squeeze (use gloves!)

Notes

- Measure Pre-Boil Gravity: _____ (Estimated: 1.028 SG)
- Place lid and heat wort to a boil
- Weight all boil additions – hops, whirlfloc tablets, nutrients and other ingredients
- When hot-break is over, start timer for 60 minutes

Boil Ingredients

Amt	Name	Type	#	%/IBU
18.0 g	Perle [8.80 %] - Boil 60.0 min	Hop	7	23.7 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-
15.0 g	Goldings, East Kent [5.90 %] - Boil 15.0 min	Hop	9	6.6 IBUs
15.0 g	Goldings, East Kent [5.90 %] - Boil 0.0 min	Hop	10	0.0 IBUs

- Sanitize fermentor, spigot and airlock with sanitizing solution
- With 30 minutes left, dip Immersion Chiller in boil kettle (if using CFC or Plate Chiller, wait till 15 minutes left to circulate boiling wort)
- With 15 minutes left, add whirlfloc tablet and nutrients (if used)
- When boil is over, turn off the heat and do a whirlpool, let stand for 5 minutes
- Make sure valve is closed on fermentor
- Chill and transfer wort to fermentor
- Place fermentor in fermentation chamber, set the controller to pitch temperature (or below)
- End of brewday. Clean the brewery**

Fermentation

- Measure Batch Volume: _____ (Estimated: 20.0 l)
- Aerate wort
- Measure OG: _____ (Estimated: 1.035 SG)
- Pitch yeast. Date: _____
- Yeast Pitching Temp: _____
- Main Fermentation Temp: _____

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Nottingham (Danstar #-) [23.66 ml]	Yeast	11	-

- Monitor fermentation progress and temperature, ensure everything works as intended
- When fermentation is 5 specific gravity points away from the target FG, perform Diacetyl Rest
- Transfer beer to secondary fermentor. Date: _____ Temp: _____
- Add dry hops, wood chips, fruits, spices or other ingredients. Date: _____ Temp: _____

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
15.0 g	Goldings, East Kent [5.90 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

Notes

- Measure FG: _____ (Estimated: 1.009 SG)
- Actual ABV: _____ (Estimated: 3.4 %)
- Cold crash, Lager or Condition. Date: _____ Temp: _____
- Package and carbonate to 2.0 CO2 Volumes / 86.54 g . Date: _____

Notes
