

# Same Bitter Lady - Extract

Ordinary Bitter (11 A)

Date: \_\_\_\_\_  
Batch Size: 20.0 l  
Boil Size: 10.0 l

Type: Extract  
Boil Time: 60 minutes  
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: 1.037 SG  
Estimated FG: 1.009 SG  
Estimated ABV: 3.6 %  
Bitterness: 29.5 IBUs  
Color: 9.7 SRM

Measured: \_\_\_\_\_  
Measured: \_\_\_\_\_  
Measured: \_\_\_\_\_

### Prepare for Brewing

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

### Grains to Steep

Amt	Name	Type	#	%/IBU
120 g	Caramel/Crystal Malt -150L (150.0 SRM)	Grain	1	4.6 %
110 g	Special Roast (50.0 SRM)	Grain	2	4.2 %

- Collect 10.1 l brewing water
- Make sure brew kettle is clean, and grain bag is usable
- Fill kettle with water and heat to 70°C
- When temperature is reached - turn off the heat, then steep grains
- Place lid/cover and let rest for 30 minutes

#### Steeping stage is complete:

- Remove grain bag from kettle, place on a colander and let drain (DO NOT SQUEEZE!)
- Place lid and heat wort to a boil
- Once boil is reached, turn off the heat and add malt extract whilst stirring
- Measure Pre-Boil Gravity: \_\_\_\_\_ (Estimated: 1.078 SG)
- Turn the heat on and bring 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
2400 g	LME Pale Ale (Briess) (6.0 SRM)	Extract	3	91.3 %
30.0 g	Perle [8.80 %] - Boil 60.0 min	Hop	4	25.3 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	5	-
15.0 g	Goldings, East Kent [5.90 %] - Boil 15.0 min	Hop	6	4.2 IBUs
15.0 g	Goldings, East Kent [5.90 %] - Boil 0.0 min	Hop	7	0.0 IBUs

- Sanitize fermentor, spigot and airlock with sanitizing solution
- 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: 1.037 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	8	-

- 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	9	0.0 IBUs

### Notes

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- Measure FG: \_\_\_\_\_ (Estimated: 1.009 SG)
- Actual ABV: \_\_\_\_\_ (Estimated: 3.6 %)
- Cold crash, Lager or Condition. Date: \_\_\_\_\_ Temp: \_\_\_\_\_
- Package and carbonate to 2.0 CO2 Volumes / 86.54 g . Date: \_\_\_\_\_

### Notes

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