

Bitter Rock

Strong Bitter
Recipe by **??zer Kaya**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
25 L	2 L	60 mins	75%	26.09 L	9.71 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.053	1.014	32.3	22.4	5.12%	

Mash and Sparge volumes calculated using the "Rock" profile.

Fermentables	Amount	Usage	PPG	EBC
Maris Otter Malt (winter) Supplier: Muntons	5.00 kg (81%)	Mash	36.0	5.9
Caramunich III Supplier: Weyermann	0.50 kg (8%)	Mash	36.8	140.0
Oats, Flaked Supplier: Generic	0.30 kg (5%)	Mash	36.8	2.0
Sugar, Table (Sucrose) Supplier: Generic	0.30 kg (5%)	Late Addition	46.0	2.0
Chocolate Supplier: BESTMALZ	0.06 kg (1%)	Mash	35.4	900.7

Mash Steps	Temp	Time
Mash Step 1	67 °C	60 min
Mash Out	75 °C	10 min

Hops	Amount	Type	Usage	Time	AA
East Kent Goldings (IBU: 22.9)	40.00 g (47%)	Pellet	First Wort	0 min	5.5
East Kent Goldings (IBU: 7.8)	30.00 g (35%)	Pellet	Boil	15 min	5.5

Hops	Amount	Type	Usage	Time	AA
East Kent Goldings (IBU: 1.6)	15.00 g (18%)	Pellet	Boil	5 min	5.5

Yeast	Amount	Attenuation
London	1 packets	72 %

Extras	Amount	Usage	Time
Irish Moss	15 each	Boil	15 min

Fermentation Steps	Temp	Time
Fermentation Step 1	18 °C	10 days

Notes
