

2017/03/06 - Bitter Winter 5 MD

| Name | Bitter Winter 5 MD | | | |
|--------------|-----------------------------|---|------------------------|------------|
| Style | Extra Special/Strong Bitter | | Brew Date | 2017-03-06 |
| Type | All Grain | | Boil Size | 26.3 gal |
| IBU's | 31.3 | | Batch Size | 24.0 gal |
| Color | 10.8 SRM | | Boil Time | 60 min |
| | | | | |
| | Estimated | | Actual | |
| Pre-Boil OG | 1.048 | | | |
| OG | 1.051 | | 1.048 | |
| FG | 1.013 | | 1.013 | |
| ABV | 5.0% | | 5.0% | |
| Efficiency | 80.0% | | | |
| | | | | |
| Grain | 33.0 lbs | Pale Malt, Maris Otter <ul style="list-style-type: none">• 2014 Fall | | 80.5% |
| | 5.0 lbs | Weyermann Caramunich II <ul style="list-style-type: none">• 2011 fall (1/2 sac)• 2014 spring (1/4 sac) | | 12.2% |
| | 2.0 lbs | Light Dry Extract | | 4.9% |
| | 1.0 lbs | Carafoam | | 2.4% |
| | | | | |
| Mash | 60 mins | 152 F | Sacch' Rest | |
| | 10 mins | 170 F | Mash out | |
| | | | | |
| Hops | 60 mins | 6.5 oz | Fuggles (6.1%) | 29.6 IBU |
| | 15 mins | 1.0 oz | Fuggles (6.1%) | 2.3 IBU |
| | 0 mins | 3.0 oz | Fuggles (6.1%) | - |
| | | | | |
| Additions | 15 min | 2.0 | Whirlfloc Tablet | |
| | 15 min | 0.0 | Wort Immersion Chiller | |
| | | | | |
| Yeast | 6.0 | Safale US-05 | | |
| | | | | |
| Fermentation | Primary | 14 days | 68.0 F | |

| | | | |
|--------------------|--|----------|--------|
| | Cold Crash | 2 days | 37.0 F |
| | Bottle/Keg | 1 days | 37.0 F |
| | | | |
| Carbonation | Bottle Carbonation | 29.2 psi | 68.0 F |
| | | | |
| Notes | <p>Used 24g S04 in each carboy.</p> <p>Noticed temp dropped to 16c when it should have stayed at around 20c.</p> <p>Looks like it cut out early.</p> <p>Day 15: sg 1018</p> <p>Clear and tasty with a bit of a charcoal/burnt taste to it.</p> <p>I recon it would be delicious cold and carbed.</p> <p>Gonna swirl it and leave it for now.</p> <p>Temp in fermentor is now 20c</p> | | |