

#023 Best Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **8.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **27.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (88.8%) | 81 % | 6 |
| Grain | Simpsons - Amber | 0.25 kg (4.4%) | 75 % | 54 |
| Grain | Fawcett - Crystal | 0.35 kg (6.2%) | 70 % | 160 |
| Grain | Weyermann - Chocolate Rye | 0.03 kg (0.5%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 7.6 % |
| Boil | East Kent Goldings | 35 g | 10 min | 6.8 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 10 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 1200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|--------|------|--------|
| Fining | whirfloc t | 1.25 g | Boil | 10 min |
|--------|------------|--------|------|--------|