

## #15 Best Bitter

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **10**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.7 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.2 kg (87.6%)	83 %	6
Grain	Biscuit Malt	0.18 kg (4.9%)	79 %	45
Grain	Caramel/Crystal Malt - 30L	0.11 kg (3%)	75 %	59
Grain	Caramel/Crystal Malt - 80L	0.15 kg (4.1%)	74 %	200
Grain	Strzegom pszenica prażona	0.015 kg (0.4%)	1 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	42 g	60 min	6.1 %
Whirlpool	East Kent Goldings	50 g	1 min	5.1 %
Whirlpool	Cascade	16 g	1 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	900 ml	Wyeast Labs