

# Best Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **8.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **40 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150
Grain	Strzegom Karmel 300	0.1 kg (1.8%)	70 %	299
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	45
Grain	Aromatic Malt	0.1 kg (1.8%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	45 g	60 min	4.5 %
Aroma (end of boil)	East Kent Goldings	35 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile