

# BEST BITTER

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **9.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter           | 4 kg (72.7%)  | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II      | 1 kg (18.2%)  | 79 %  | 22  |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (9.1%) | 73 %  | 120 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 10 g   | 60 min | 13 %       |
| Boil    | Admiral | 25 g   | 10 min | 14.3 %     |
| Boil    | Admiral | 25 g   | 5 min  | 14.3 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

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

|        |            |     |      |        |
|--------|------------|-----|------|--------|
| Fining | whirlflock | 5 g | Boil | 10 min |
|--------|------------|-----|------|--------|