

## Best Bitter

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **8.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.7 kg (88.2%)	83 %	6
Grain	Fawcett - Pale Crystal	0.1 kg (3.3%)	72.8 %	90
Grain	Fawcett - Crystal	0.1 kg (3.3%)	70 %	160
Grain	Abbey Malt Weyermann	0.16 kg (5.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	18 g	60 min	10.3 %
Boil	East Kent Goldings	40 g	5 min	4.5 %