

## Best Bitter

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- Gravity **13.1 BLG**
- ABV ---
- 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    | lunga              | 18 g   | 60 min | 10.3 %     |
| Boil    | East Kent Goldings | 40 g   | 5 min  | 4.5 %      |