

Best Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **9.2**
- Style **Special/Best/Premium Bitter**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 4 kg (88.9%) | 83 % | 6 |
| Grain | Simpsons - Crystal Dark | 0.5 kg (11.1%) | 74 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Iunga | 10 g | 60 min | 11.5 % |
| Boil | Bramling | 40 g | 60 min | 4.3 % |
| Boil | Bramling | 40 g | 0 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 120 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | CaSO4 | 7 g | Mash | 60 min |
| Water Agent | Lactic Acid | 7 g | Mash | 60 min |

| | | | | |
|--------|-------------|-------|------|--------|
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
|--------|-------------|-------|------|--------|