

# Best Bitter Angielski - 16-03-2020

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **9.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	2.5 kg (43.1%)	80 %	8
Grain	Castlemalting - Cara Clair	2 kg (34.5%)	78 %	4
Grain	Strzegom Karmel 300	0.3 kg (5.2%)	70 %	299
Grain	Castlemalting - Cara Clair	1 kg (17.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Golding	40 g	40 min	5 %
Boil	Golding	40 g	20 min	5 %
Boil	Golding	60 g	0 min	5 %
Aroma (end of boil)	East Kent Goldings	50 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM11 Wichrowe Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile
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