

# Best bitter bitwy 1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **10.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (66.7%)	85 %	7
Grain	Caramunich® typ I	0.5 kg (11.1%)	73 %	80
Grain	Caraamber	0.5 kg (11.1%)	75 %	65
Grain	Weyermann - Melanoiden Malt	0.5 kg (11.1%)	81 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Boil	Fuggles	25 g	30 min	4.5 %
Aroma (end of boil)	Citra	15 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale