

Best Bitter na szybko

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **8.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **6.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Maris Otter Crisp | 1.8 kg (87.8%) | 83 % | 6 |
| Grain | Abbey Malt Weyermann | 0.11 kg (5.4%) | 75 % | 45 |
| Grain | Fawcett - Pale Crystal | 0.07 kg (3.4%) | 72.8 % | 90 |
| Grain | Fawcett - Crystal | 0.07 kg (3.4%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 28 g | 60 min | 4 % |
| Boil | East Kent Goldings | 50 g | 5 min | 4 % |