

# BestBitterEver

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **10.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Pale Ale            | 10 kg (80%) | 80 %  | 7   |
| Grain | Słód pszeniczny     | 2 kg (16%)  | 82 %  | 5   |
| Grain | Strzegom Karmel 300 | 0.5 kg (4%) | 70 %  | 299 |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Northern Brewer | 60 g   | 60 min | 9 %        |
| Aroma (end of boil) | Northern Brewer | 120 g  | 15 min | 9 %        |

## Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Buldog | Ale  | Dry  | 23 g   | ---        |