

# Edmund Bitter (Special Bitter)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **10.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting - Wheat Blanc	0.2 kg (8%)	80 %	5
Grain	Soufflet - Pale Ale	1.6 kg (64%)	80 %	6
Grain	Castle malting - Arome	0.7 kg (28%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	East Kent Goldings	15 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	4 g	Boil	1 min