

# Best Bitter

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **9.7**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (69%)	81 %	6
Grain	Viking Pale Ale malt	1.2 kg (23.7%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.3 kg (5.9%)	72 %	150
Grain	Czekoladowy	0.07 kg (1.4%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	300 ml	Fermentum Mobile