

# Special Bitter

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **14.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (42.6%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Amber Malt	0.5 kg (10.6%)	75 %	43
Grain	Caramel/Crystal Malt - 30L	0.4 kg (8.5%)	75 %	59
Grain	Caramel/Crystal Malt - 40L	0.4 kg (8.5%)	74 %	79
Grain	Caramel/Crystal Malt - 120L	0.4 kg (8.5%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand
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