

#14 BEST Bitter (11B)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **10.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.6 kg (53.6%)	81 %	6
Grain	Caramel/Crystal Malt 60L	0.5 kg (10.3%)	80 %	140
Grain	Brown Malt (British Chocolate)	0.05 kg (1%)	70 %	128
Liquid Extract	Bruntal	1.7 kg (35.1%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.4 %
Boil	Fuggles	30 g	20 min	5.9 %
Boil	Tettnang	30 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	10.5 g	Fermentis

Notes

- Zacieranie na gęsto.

Balans dla ESB to 0,73 czyli celować w jakieś 33IBU
Jul 26, 2018, 2:39 PM

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.