

Best Bitter KKPD 24

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **14.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.8 kg (80%)	80.5 %	6
Grain	simpsons - heritage	0.5 kg (14.3%)	70 %	180
Grain	Special B Malt	0.1 kg (2.9%)	65.2 %	315
Grain	Strzegom Karmel 30	0.1 kg (2.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.3 %
Boil	East Kent Goldings	10 g	15 min	6.3 %
Aroma (end of boil)	East Kent Goldings	5 g	5 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Notes

- Woda kranowa
zacieranie 16.5L - > kwas mlekowy 2 ml
wysładzanie 8L -> kwas mlekowy 2 ml

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

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