Bim

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **---**
- SRM **6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **90 min**
- Temp **58 C**, Time **1 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **1 min** at **58C**
- Keep mash **90 min** at **63C**
- Keep mash **60 min** at **100C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(66.7%)*	80 %	7
Grain	Casle Malting Whisky Nature	2.5 kg *(33.3%)*	85 %	4

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