

Special Best Premium Bitter kantor

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **11.7**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.2 kg (78.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (17.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.1 kg (3.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Cascade | 5 g | 20 min | 6 % |
| Boil | Amarillo | 5 g | 5 min | 8.3 % |
| Boil | Chinook | 5 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|----------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 15.65 ml | Fermentum Mobile |