

## #48 Premium Bitter

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **13**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Special B Malt	0.5 kg (9.1%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	2.5 %
Aroma (end of boil)	East Kent Goldings	50 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Angole	Ale	Dry	10 g	?