Penny Dreadful (Best Bitter)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **18.2**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	2.3 kg *(50%)*	80 %	8
Grain	Słód Mild	1 kg *(21.7%)*	80 %	8
Grain	Biscuit Malt	0.5 kg *(10.9%)*	79 %	45
Grain	Słód karmelowy	0.3 kg *(6.5%)*	80 %	150
Grain	Słód prażony	0.3 kg *(6.5%)*	80 %	600
Grain	Słód pszeniczny Bestmalz	0.2 kg *(4.3%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %
Whirlpool	East Kent Goldings	20 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Danstar - Nottingham	Ale	Dry	11 g	Danstar