

#023 Best Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **8.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **27.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (88.8%)	81 %	6
Grain	Simpsons - Amber	0.25 kg (4.4%)	75 %	54
Grain	Fawcett - Crystal	0.35 kg (6.2%)	70 %	160
Grain	Weyermann - Chocolate Rye	0.03 kg (0.5%)	20 %	493

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7.6 %
Boil	East Kent Goldings	35 g	10 min	6.8 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	1200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc t	1.25 g	Boil	10 min
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