

# Best Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **9.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (91.7%)	80 %	5
Grain	Fawcett - Crystal	0.12 kg (5.2%)	70 %	160
Grain	Fawcett - Red Crystal	0.07 kg (3.1%)	71 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	10 g	60 min	8.2 %
Boil	Northdown	30 g	5 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	---