

Best Bitter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **8.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

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 **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Maris Otter Crisp | 2.7 kg (88.2%) | 83 % | 6 |
| Grain | Fawcett - Pale Crystal | 0.1 kg (3.3%) | 72.8 % | 90 |
| Grain | Fawcett - Crystal | 0.1 kg (3.3%) | 70 % | 160 |
| Grain | Abbey Malt Weyermann | 0.16 kg (5.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 18 g | 60 min | 10.3 % |
| Boil | East Kent Goldings | 40 g | 5 min | 4.5 % |