

Best bitter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **7.7**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **47.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **42 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **25 min** at **42C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **47.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (85.7%)	80 %	5
Grain	Fawcett - Crystal	0.5 kg (4.8%)	75 %	8
Grain	Amber Malt	1 kg (9.5%)	72.8 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	60 min	4.5 %
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	Styrian Golding	30 g	20 min	3.6 %
Aroma (end of boil)	Fuggles	40 g	0 min	5.2 %