

## Best Bitter #9

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **7**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (90.9%)	85 %	7
Grain	Caraamber	0.1 kg (2.3%)	75 %	59
Grain	Biscuit Malt	0.2 kg (4.5%)	79 %	45
Grain	Weyermann Spezial W	0.1 kg (2.3%)	68 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	60 min	4.4 %
Boil	Fuggles	40 g	5 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	200 ml	Wyeast Labs