

Best bitter

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **4.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (90%)	85 %	7
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	35 min	4.5 %
Boil	East Kent Goldings	25 g	35 min	5.1 %
Aroma (end of boil)	Fuggles	25 g	15 min	4.5 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min