

# meh

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **12.3**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.3 kg (89.2%)	81 %	6
Grain	crystal light simpsons	0.15 kg (4.1%)	74 %	79
Grain	Simpsons - Caramalt	0.2 kg (5.4%)	76 %	35
Grain	Carafa special III 1300-1500	0.05 kg (1.4%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.8 %
Aroma (end of boil)	East Kent Goldings	30 g	7 min	5 %
Aroma (end of boil)	East Kent Goldings	20 g	7 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	200 ml	---