

# Special Best Premium Bitter kantor

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **52**
- SRM **13.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield  | EBC |
|-------|-----------------------------|--------------|--------|-----|
| Grain | Strzegom Pale Ale           | 3.5 kg (70%) | 79 %   | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (20%)   | 79 %   | 22  |
| Grain | Special B Malt              | 0.5 kg (10%) | 65.2 % | 315 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 25 g   | 60 min   | 13 %       |
| Boil    | Cascade  | 30 g   | 20 min   | 6 %        |
| Boil    | Chinook  | 20 g   | 5 min    | 13 %       |
| Boil    | Amarillo | 10 g   | 5 min    | 9.5 %      |
| Dry Hop | Amarillo | 20 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |