

## Standard Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **7.1**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (78.5%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.4 kg (10.5%)	75 %	20
Grain	Viking Wheat Malt	0.2 kg (5.2%)	83 %	5
Grain	Special B Malt	0.12 kg (3.1%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.1 kg (2.6%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	60 min	7 %
Boil	East Kent Goldings	20 g	20 min	5.5 %
Boil	East Kent Goldings	20 g	5 min	5.5 %
Boil	Hallertau Tradition	15 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar