

## #64 Best Bitter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **15**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount          | Yield  | EBC  |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Soufflet Pale Ale               | 1.75 kg (71.7%) | 80 %   | 5    |
| Grain | Oats, Flaked, Baked             | 0.2 kg (8.2%)   | 80 %   | 2    |
| Grain | Corn, Flaked                    | 0.17 kg (7%)    | 80 %   | 2    |
| Grain | Cara Ruby Castle                | 0.15 kg (6.1%)  | 72 %   | 49   |
| Grain | Caramel/Crystal Malt - 120L     | 0.07 kg (2.9%)  | 72 %   | 150  |
| Grain | Cafe light                      | 0.07 kg (2.9%)  | 65.2 % | 250  |
| Grain | Weyermann - Dehusked Carafa III | 0.03 kg (1.2%)  | 70 %   | 1400 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Fuggles | 15 g   | 3 min  | 4.5 %      |
| Boil                | Chinook | 8 g    | 60 min | 10.5 %     |
| Boil                | Fuggles | 15 g   | 60 min | 4.5 %      |

### Yeasts

| Name                      | Type | Form  | Amount   | Laboratory |
|---------------------------|------|-------|----------|------------|
| WLP023 - Burton Ale Yeast | Ale  | Slant | 58.33 ml | White Labs |

## Notes

- Do fermentora trafiło 8.2 litra brzezki o ekstrakcie 14 blg.  
Warzenie 29.03.2021  
Rozlew 22.04.2021 (3,5 tygodnia fermentacji)  
Gęstość końcowa: 2,1 blg  
Odfementowanie 85%  
Wysycenie 1,95

Prawdopodobna infekcja. pH 4, w ustach kwaśne i ściągające.  
*Mar 30, 2021, 8:33 AM*