

Best Biiter #1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **10.4**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (67.3%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy | 1 kg (19.2%) | 70 % | 49 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 85 % | 4 |
| Grain | Weyermann Specjal W | 0.2 kg (3.8%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 11.7 % |
| Whirlpool | warrior queen | 100 g | 0 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale | Slant | 200 ml | Fermentis |