

Best Bitter #3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **5.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (88.9%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy | 0.5 kg (11.1%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | lunga | 35 g | 60 min | 8.4 % |
| Whirlpool | lunga | 20 g | 0 min | 11 % |
| Whirlpool | East Kent Goldings | 60 g | 0 min | 5.1 % |
| Dry Hop | Bramling | 100 g | 2 day(s) | 6 % |

Yeasts

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