

Best Bitter Homebrew Challenge

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **12**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (81.6%)	81 %	6
Grain	Biscuit Malt	0.4 kg (9.3%)	79 %	45
Grain	Crystal II 200	0.27 kg (6.3%)	71 %	200
Grain	Strzegom Czekoladowy jasny	0.12 kg (2.8%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Aroma (end of boil)	East Kent Goldings	30 g	20 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	5 g	Boil	60 min