

# Best bitter - kwiecień 2021

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **10.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	golden ale	1 kg (40%)	80 %	8
Grain	Viking Pale Ale malt	1 kg (40%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (10%)	75 %	150
Grain	Carahell	0.25 kg (10%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	50 min	4.7 %
Boil	East Kent Goldings	20 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	800 ml	Fermentum Mobile