

Best Bitter na szybko

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **8.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

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

Mash step by step

- Heat up **6.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.8 kg (87.8%)	83 %	6
Grain	Abbey Malt Weyermann	0.11 kg (5.4%)	75 %	45
Grain	Fawcett - Pale Crystal	0.07 kg (3.4%)	72.8 %	90
Grain	Fawcett - Crystal	0.07 kg (3.4%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	28 g	60 min	4 %
Boil	East Kent Goldings	50 g	5 min	4 %