

# BROKLIN BITTER

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4.5 kg (81.8%) | 81 %  | 6   |
| Grain | Pale Crystal           | 0.5 kg (9.1%)  | 75 %  | 90  |
| Grain | Pale Cara              | 0.5 kg (9.1%)  | 75 %  | 9   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 26 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 12 g   | 30 min | 4.5 %      |
| Boil    | Fuggles            | 12 g   | 15 min | 4.5 %      |
| Boil    | East Kent Goldings | 12 g   | 15 min | 5.1 %      |
| Boil    | Fuggles            | 26 g   | 5 min  | 4.5 %      |
| Boil    | East Kent Goldings | 12 g   | 5 min  | 5.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12 g   | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WHIRLFLOC | 2.5 g  | Boil    | 15 min |