

# Crisp Best Bitter 12° BLG

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **45.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.168 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Roast Barley Crisp	0.05 kg (1.1%)	71.5 %	1369
Grain	Amber Malt Crisp	0.15 kg (3.2%)	72.8 %	73
Grain	Cara Malt	0.15 kg (3.2%)	73.3 %	30
Grain	Crystal Light Crisp	0.3 kg (6.5%)	71.8 %	170
Grain	Best Ale Crisp	3.9 kg (83.9%)	80.8 %	5.75
Liquid Extract	WES ekstrakt słodowy barwiący	0.1 kg (2.2%)	80 %	9000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	12.1 %
Boil	Bramling Cross	15 g	30 min	6.5 %
Aroma (end of boil)	Bramling Cross	35 g	0 min	6.5 %
Aroma (end of boil)	Pilgrim	25 g	0 min	9 %