

# Edmund Bitter (Special Bitter) v2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **10.8**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (53.1%)	80 %	6
Grain	Weyermann - Carawheat	0.5 kg (20.4%)	77 %	97
Grain	Strzegom Monachijski typ II	0.65 kg (26.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	30 min	5.1 %
Boil	Fuggles	10 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Empire Ale M15	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min
Water Agent	Gips Piwowarski	3 g	Mash	60 min