

meh v.2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **69**
- SRM **9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.6 kg (90.8%)	81 %	6
Grain	crystal light simpsons	0.25 kg (8.7%)	74 %	79
Grain	Carafa special III 1300-1500	0.015 kg (0.5%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %
Whirlpool	East Kent Goldings	50 g	20 min	5 %
Aroma (end of boil)	Fuggles	40 g	2 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast - west yorkshire ale	Ale	Liquid	1000 ml	---