

Special Best Premium Bitter kantor

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **52**
- SRM **13.4**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (70%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 % | 22 |
| Grain | Special B Malt | 0.5 kg (10%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Cascade | 30 g | 20 min | 6 % |
| Boil | Chinook | 20 g | 5 min | 13 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |