

# Special Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **8.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **5 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (77.7%)	80 %	5
Grain	Strzegom Karmel 150	0.18 kg (9.3%)	75 %	150
Sugar	Corn Sugar (Dextrose)	0.1 kg (5.2%)	100 %	0
Dry Extract	Dry Extract (DME) - Light	0.15 kg (7.8%)	95 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	8 g	60 min	15 %
Boil	Perle	5 g	15 min	7 %
Aroma (end of boil)	Perle	5 g	0 min	7 %
Dry Hop	East Kent Goldings	4 g	4 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

## Notes

- <https://www.homebrewersassociation.org/homebrew-recipe/fullers-esb-clone/>  
Aug 22, 2017, 12:46 AM