

## special bitter

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **6**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**

### Mash step by step

- Heat up **7.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.8 kg (81.8%)	84 %	6
Grain	Briess - Wheat Malt, White	0.2 kg (9.1%)	85 %	5
Grain	Biscuit Malt	0.2 kg (9.1%)	85 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	25 g	60 min	2.8 %
Boil	Styrian Golding	20 g	15 min	2.8 %
Aroma (end of boil)	Simcoe	5 g	25 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs