

## W19 - Special Best Premium Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **5.5**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (86.5%)	80 %	5
Grain	Słód Cookie Viking Malt 1kg śrutowany	0.5 kg (9.6%)	1 %	40
Grain	Słód PSZENICZNY jasny 4,5 EBC Crisp	0.2 kg (3.8%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	15 min	9.5 %
Boil	East Kent Goldings 2020	26 g	60 min	6.3 %
Aroma (end of boil)	Equinox	10 g	2 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże Lallemend Danstar Nottingham 11 g	Ale	Slant	500 ml	---