BROKLIN BITTER

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg *(81.8%)*	81 %	6
Grain	Pale Crystal	0.5 kg *(9.1%)*	75 %	90
Grain	Pale Cara	0.5 kg *(9.1%)*	75 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	26 g	60 min	5.1 %
Boil	Fuggles	12 g	30 min	4.5 %
Boil	Fuggles	12 g	15 min	4.5 %
Boil	East Kent Goldings	12 g	15 min	5.1 %
Boil	Fuggles	26 g	5 min	4.5 %
Boil	East Kent Goldings	12 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	WHIRLFLOC	2.5 g	Boil	15 min

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