

## #023 Best Bitter

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **8.3**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **27.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **34.1 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter    | 5 kg (88.8%)   | 81 %  | 6   |
| Grain | Simpsons - Amber          | 0.25 kg (4.4%) | 75 %  | 54  |
| Grain | Fawcett - Crystal         | 0.35 kg (6.2%) | 70 %  | 160 |
| Grain | Weyermann - Chocolate Rye | 0.03 kg (0.5%) | 20 %  | 493 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Challenger         | 25 g   | 60 min | 7.6 %      |
| Boil                | East Kent Goldings | 35 g   | 10 min | 6.8 %      |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 10 min | 6.8 %      |

### Yeasts

| Name                         | Type | Form   | Amount  | Laboratory  |
|------------------------------|------|--------|---------|-------------|
| Wyeast - 1318 London Ale III | Ale  | Liquid | 1200 ml | Wyeast Labs |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |            |        |      |        |
|--------|------------|--------|------|--------|
| Fining | whirfloc t | 1.25 g | Boil | 10 min |
|--------|------------|--------|------|--------|