

# Best Biiter #1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **10.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (19.2%)	70 %	49
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Weyermann Specjal W	0.2 kg (3.8%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.7 %
Whirlpool	warrior queen	100 g	0 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis