

# BEST BITTER

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **9.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (72.7%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.1%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	13 %
Boil	Admiral	25 g	10 min	14.3 %
Boil	Admiral	25 g	5 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlflock	5 g	Boil	10 min
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