

Best Bitter

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **7.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.2 kg (92.1%)	81 %	6
Grain	Biscuit Malt	0.1 kg (4.2%)	79 %	45
Grain	Fawcett - Crystal II	0.045 kg (1.9%)	70 %	200
Grain	Fawcett - Dark Crystal	0.045 kg (1.9%)	71 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	6 %
Boil	Challenger	10 g	20 min	6 %
Boil	Challenger	10 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Pożywka	1.5 g	Boil	10 min
Fining	Mech irlandzki	2 g	Boil	10 min

Notes

- Woda o stosunku siarczanów do chlorków 2:1. Fermentacja w 19 stopniach.
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