

# Best Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **6.3**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (83.3%)	80 %	8
Grain	Pilzneński	0.5 kg (11.9%)	81 %	4
Grain	Strzegom Karmel 150	0.2 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	11 %
Boil	Hallertau Blanc	15 g	25 min	11 %
Boil	Simcoe	15 g	25 min	13.3 %
Aroma (end of boil)	Hallertau Blanc	30 g	0 min	11 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale