

# Best Bitter 20 V 2017

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 4.2 kg (95.5%) | 80 %  | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (3.4%) | 75 %  | 30  |
| Grain | Strzegom Karmel 300   | 0.05 kg (1.1%) | 70 %  | 299 |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 10 g   | 60 min | 11.9 %     |
| Boil    | Summer        | 21.5 g | 60 min | 6.1 %      |
| Boil    | Amarillo      | 20 g   | 25 min | 8.9 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 12 g   | Danstar    |