

# Best Bitter

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **6.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **9.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (90.3%)	80 %	5
Grain	Weyermann - Caraamber	0.27 kg (9.7%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Aroma (end of boil)	Marynka	24 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	40 ml	Fermentum Mobile