

## Best Bitter #3

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **5.3**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Strzegom Bursztynowy	0.5 kg (11.1%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	8.4 %
Whirlpool	lunga	20 g	0 min	11 %
Whirlpool	East Kent Goldings	60 g	0 min	5.1 %
Dry Hop	Bramling	100 g	2 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	200 ml	Fermentis