

# Best Bitter

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **9.2**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (88.9%)	83 %	6
Grain	Simpsons - Crystal Dark	0.5 kg (11.1%)	74 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11.5 %
Boil	Bramling	40 g	60 min	4.3 %
Boil	Bramling	40 g	0 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	120 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	7 g	Mash	60 min
Water Agent	Lactic Acid	7 g	Mash	60 min

Fining	Whirlfloc-T	2.5 g	Boil	10 min
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