

Best Bitter

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **4.6**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (80%)	81 %	6
Grain	Pszeniczny	0.5 kg (13.3%)	85 %	4
Grain	Strzegom Bursztynowy	0.25 kg (6.7%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	70 min	7 %
Boil	Styrian Golding	15 g	20 min	3.6 %
Boil	Styrian Golding	15 g	10 min	3.6 %
Dry Hop	Fuggles	30 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05 gęstwa	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	20 g	Mash	70 min