

# BestBitterEver

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **10.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	10 kg (80%)	80 %	7
Grain	Słód pszeniczny	2 kg (16%)	82 %	5
Grain	Strzegom Karmel 300	0.5 kg (4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	60 g	60 min	9 %
Aroma (end of boil)	Northern Brewer	120 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Buldog	Ale	Dry	23 g	---