

Better than Bitter

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **35**
- SRM **10.4**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (57.1%) | 80 % | 5 |
| Grain | Crystal II 200 | 0.25 kg (14.3%) | 71 % | 200 |
| Grain | Strzegom Wiedeński | 0.5 kg (28.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 50 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|---------|-------------------|--------|-----------|----------|
| Finning | Irish moss | 4 g | Boil | 15 min |
| Flavor | Earl Grey hebrata | 30 g | Secondary | 8 day(s) |