

W19 - Special Best Premium Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **5.5**
- 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 **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (86.5%) | 80 % | 5 |
| Grain | Słód Cookie Viking Malt 1kg śrutowany | 0.5 kg (9.6%) | 1 % | 40 |
| Grain | Słód PSZENICZNY jasny 4,5 EBC Crisp | 0.2 kg (3.8%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Boil | East Kent Goldings 2020 | 26 g | 60 min | 6.3 % |
| Aroma (end of boil) | Equinox | 10 g | 2 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| Drożdże Lallemend Danstar Nottingham 11 g | Ale | Slant | 500 ml | --- |