

## BB

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **11.3**
- 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 **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (50%)	80 %	8
Grain	Cara Crystal - Castle Malting	0.5 kg (12.5%)	78 %	150
Grain	BESTMALZ - Best Pilsen	0.5 kg (12.5%)	80.5 %	4
Grain	Weyermann - Pale Wheat Malt	0.5 kg (12.5%)	85 %	5
Grain	Caramunich® typ I	0.5 kg (12.5%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	50 g	60 min	3.6 %
Boil	Styrian Golding	25 g	30 min	3.6 %
Aroma (end of boil)	Styrian Golding	10 g	5 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min