

## Best Bitter

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **4.8**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.5 kg (87.5%)	80 %	5
Grain	Amber Malt	0.3 kg (7.5%)	75 %	43
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Willamette	50 g	10 min	5 %
Aroma (end of boil)	Willamette	50 g	0 min	5 %

### Yeasts

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