

# BEST BITTER

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **7.6**
- 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 **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	4 kg (84.2%)	80 %	6
Grain	Biscuit Malt	0.25 kg (5.3%)	79 %	45
Grain	Caramunich® typ I	0.5 kg (10.5%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	6.3 %
Aroma (end of boil)	East Kent Goldings	15 g	20 min	6.3 %
Whirlpool	East Kent Goldings	15 g	0 min	6.3 %

## Yeasts

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