

## Best bitter

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **5.2**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice 6.5-8.5 EBC Crisp	4 kg (93%)	80 %	7.5
Grain	Cara 25-35 EBC Crisp	0.3 kg (7%)	73 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7.8 %
Boil	Challenger	10 g	20 min	7.8 %
Boil	Challenger	10 g	10 min	7.8 %
Aroma (end of boil)	Challenger	5 g	5 min	7.8 %

### Yeasts

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