

Best Bitter #7

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **8.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4 kg (83.3%) | 81 % | 6 |
| Grain | Strzegom Bursztynowy | 0.5 kg (10.4%) | 70 % | 49 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (6.3%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 7.6 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale | Dry | 11 g | Lallemand |