

## 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