

## Best Bitter (Pale Ale)

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **8.6**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss --- %
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.3 kg (84.2%)	79 %	7
Grain	Weyermann Caramunich 3	0.23 kg (8.4%)	76 %	150
Grain	Weyermann pszeniczny jasny	0.2 kg (7.3%)	82 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	55 min	5.8 %
Boil	Challenger	15 g	30 min	5.8 %
Aroma (end of boil)	Challenger	15 g	0 min	5.8 %

### Yeasts

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