

BROKLIN BITTER

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 4.5 kg (81.8%) | 81 % | 6 |
| Grain | Pale Crystal | 0.5 kg (9.1%) | 75 % | 90 |
| Grain | Pale Cara | 0.5 kg (9.1%) | 75 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 26 g | 60 min | 5.1 % |
| Boil | Fuggles | 12 g | 30 min | 4.5 % |
| Boil | Fuggles | 12 g | 15 min | 4.5 % |
| Boil | East Kent Goldings | 12 g | 15 min | 5.1 % |
| Boil | Fuggles | 26 g | 5 min | 4.5 % |
| Boil | East Kent Goldings | 12 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | WHIRLFLOC | 2.5 g | Boil | 15 min |