

English Best Bitter with Golding

- Gravity **13.5 BLG**
- ABV ---
- IBU **32**
- SRM **15**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **25 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (81.8%)	81 %	6
Grain	Simpsons - Crystal Dark	0.5 kg (9.1%)	74 %	200
Grain	Briess - Carabrown Malt	0.5 kg (9.1%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Golding	50 g	7 day(s)	5 %
Boil	Challenger	50 g	60 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	5 g	Boil	15 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Golding hop only dry- hopping. First water temperature- 70 C degrees. Very smooth finish with light bitterness. Sweet taste and full-mouth feeling coming from malt composition. Bready, spicy and toasty tastes detected. Aroma of fresh flowers, grass and herbs. Citrus aroma not detected. Far less bitter than pale ale or IPA. Opaque color comes from dry hopping in comparison with non-aroma hopped version.
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