

# 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   |
|---------|------------|--------|---------|--------|
| Finning | 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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