

Peaky Blinders (Best Bitter)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **20.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	2.15 kg (45.6%)	80 %	8
Grain	Słód Mild	1.3 kg (27.6%)	80 %	8
Grain	Biscuit Malt	0.53 kg (11.3%)	79 %	45
Grain	Słód karmelowy	0.4 kg (8.5%)	80 %	150
Grain	Słód prażony	0.3 kg (6.4%)	80 %	600
Grain	Czekoladowy	0.03 kg (0.6%)	60 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	75 g	20 min	6 %
Whirlpool	Fuggles	25 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa Danstar - Nottingham	Ale	Slant	100 ml	Danstar