

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 |