

# Special Best Premium Bitter kantor

- Gravity **11.3 BLG**
- ABV ---
- IBU **42**
- SRM **18**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (72.7%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (18.2%)	79 %	22
Grain	Special B Malt	0.25 kg (9.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Boil	Cascade	10 g	20 min	6 %
Boil	Chinook	5 g	5 min	13 %
Boil	Amarillo	5 g	5 min	9.5 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- 3,05g glukozy/but  
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