

Best bitter

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **12.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter castle malting	3.7 kg (81.3%)	83 %	4
Grain	Biscuit Malt	0.3 kg (6.6%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.5%)	73 %	120
Grain	Special W Malt	0.2 kg (4.4%)	65.2 %	315
Grain	crystal chateau castle malting	0.1 kg (2.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	12.4 %
Boil	East Kent Goldings	30 g	30 min	6.3 %
Boil	East Kent Goldings	25 g	15 min	6.3 %