

## #060 Wild Fruit Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **28**
- SRM **8.5**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **73 C**, Time **35 min**
- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	3.7 kg (90.2%)	80 %	6
Grain	Fawcett - Crystal	0.4 kg (9.8%)	70 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	9.19 %
Boil	Challenger	25 g	10 min	9.19 %
Boil	East Kent Goldings	20 g	10 min	5.7 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	70 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min
Flavor	agrest	1650 g	Secondary	---
Flavor	czerwona porzeczka	1600 g	Secondary	---