

#17. C04. 3 Best Bitter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **7**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (36.4%)	81 %	6
Grain	Maris otther Low Colour	1 kg (18.2%)	80 %	4
Grain	Thomas Fawcett Halcyon	2 kg (36.4%)	80.5 %	5
Grain	Caramel/Crystal Malt - 40L	0.5 kg (9.1%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	30 g	50 min	6 %
Boil	East Kent Goldings	40 g	40 min	5.1 %
Dry Hop	East Kent Goldings	10 g	5 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum mobile FM 10	Ale	Liquid	30 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	30 min

Notes

- Fermentacja ciśnieniowa 0,8bar przez 10-14dni
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