

## Best Bitter

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **7.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (7%)	75 %	150
Grain	golden ale	2 kg (46.5%)	80 %	11

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.6 %
Aroma (end of boil)	Fuggles	30 g	2 min	4.5 %