

# Best Bitter 20 V 2017

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **5.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4.2 kg (95.5%)	80 %	6
Grain	Karmelowy Jasny 30EBC	0.15 kg (3.4%)	75 %	30
Grain	Strzegom Karmel 300	0.05 kg (1.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11.9 %
Boil	Summer	21.5 g	60 min	6.1 %
Boil	Amarillo	20 g	25 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar