

Best Bitter

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **8.2**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Colorado Pale Base e Malt | 5 kg (89.9%) | 80 % | 7 |
| Grain | Caraamber 60-80 | 0.2 kg (3.6%) | 75 % | 65 |
| Grain | Crystal Rye 100-200 | 0.1 kg (1.8%) | 80 % | 180 |
| Grain | Crystal Dark 420-480 Crisp | 0.06 kg (1.1%) | 74 % | 450 |
| Grain | płatki jęczmienne | 0.2 kg (3.6%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 10 min | 5.1 % |
| Dry Hop | East Kent Goldings | 10 g | 2 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |