

## Best Bitter

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- 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