

# BEST BITTER

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **7.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking Pale Ale   | 4 kg (84.2%)   | 80 %  | 6   |
| Grain | Biscuit Malt      | 0.25 kg (5.3%) | 79 %  | 45  |
| Grain | Caramunich® typ I | 0.5 kg (10.5%) | 73 %  | 80  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 40 g   | 60 min | 6.3 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 20 min | 6.3 %      |
| Whirlpool           | East Kent Goldings | 15 g   | 0 min  | 6.3 %      |

## Yeasts

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