

Best Bitter #4

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **5.4**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Strzegom Bursztynowy	0.5 kg (9.1%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	11.7 %
Whirlpool	East Kent Goldings	100 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis