

## Best bitter

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **4.2**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (90%) | 85 %  | 7   |
| Grain | Strzegom Pszeniczny       | 0.5 kg (10%) | 81 %  | 6   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Fuggles            | 25 g   | 35 min | 4.5 %      |
| Boil                | East Kent Goldings | 25 g   | 35 min | 5.1 %      |
| Aroma (end of boil) | Fuggles            | 25 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 15 min | 5.1 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |