

Best bitter - kwiecień 2021

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **10.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | golden ale | 1 kg (40%) | 80 % | 8 |
| Grain | Viking Pale Ale malt | 1 kg (40%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (10%) | 75 % | 150 |
| Grain | Carahell | 0.25 kg (10%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 50 min | 4.7 % |
| Boil | East Kent Goldings | 20 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 800 ml | Fermentum Mobile |