

# Better than Bitter

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **35**
- SRM **10.4**
- Style **Standard/Ordinary 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (57.1%)	80 %	5
Grain	Crystal II 200	0.25 kg (14.3%)	71 %	200
Grain	Strzegom Wiedeński	0.5 kg (28.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Boil	East Kent Goldings	10 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	50 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	15 min
Flavor	Earl Grey hebrata	30 g	Secondary	8 day(s)