

# English Special Bitter

---

- Gravity **11.4 BLG**
- ABV **4.8 %**
- IBU **28.8**
- SRM **8.9456266643923**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.77 liter(s)**
- Total mash volume **22.36 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.77 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **-11.2 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg	78.63 %	5
Grain	Caraamber	0.46 kg	79.7 %	71
Grain	Caraaroma	0.13 kg	73.24 %	351

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.5 %
Boil	East Kent Goldings	35 g	10 min	5.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Calcium Chloride	5 g	Mash	0 min