

#44 Best Bitter

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **63**
- SRM **9.3**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.27 kg (88.8%)	83 %	7
Grain	Caramel/Crystal Malt - 60L	0.22 kg (6%)	74 %	170
Grain	Amber Malt	0.17 kg (4.6%)	75 %	70
Grain	Weyermann - Dehusked Carafo III	0.023 kg (0.6%)	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	43 g	60 min	11.5 %
Boil	East Kent Goldings	25 g	10 min	4.5 %
Boil	Fuggles	20 g	10 min	4.2 %
Whirlpool	East Kent Goldings	25 g	1 min	4.5 %
Whirlpool	Fuggles	15 g	1 min	4.2 %
Dry Hop	East Kent Goldings	30 g	2 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	120 ml	White Labs