

# B073: Best Bitter

*Special/Best/Premium Bitter*

**Type:** All Grain

**Batch Size (fermenter):** 114,00 l

**Boil Size:** 126,68 l

**Boil Time:** 60 min

**End of Boil Volume:** 121,68 l

**Final Bottling Volume:** 108,00 l

**Fermentation:** Ale, Single Stage

**Taste Notes:**

**Date:** 04-06-2012

**Brewer:** Erik Borg

**Asst Brewer:** Henning, Carsten, Sam og Jens

**Equipment:** Eriks ny udstyr 108 l

**Brewhouse Efficiency:** 78,00 %

**Est Mash Efficiency:** 80,1 %

**Taste Rating(out of 50):** 46,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
20,00 kg	Pale Malt, Maris Otter (5,0 EBC)	Grain	1	88,1 %
1,80 kg	Caramunich II (Weyermann) (120,0 EBC)	Grain	2	7,9 %
0,90 kg	Wheat Malt, Pale (3,9 EBC)	Grain	3	4,0 %
325,0 g	Goldings, East Kent [4,50 %] - Boil 60,0 min	Hop	4	30,0 IBUs
122,0 g	Goldings, East Kent [4,50 %] - Boil 15,0 min	Hop	5	5,6 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	6	-
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	7	-
11,40 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	8	-
6,0 pkg	SafBrew Specialty Ale (DCL/Fermentis #T-58, 11,5g) [25 ml]	Yeast	9	-

## Beer Profile

**Est Original Gravity:** 1,049 SG

**Est Final Gravity:** 1,009 SG

**Estimated Alcohol by Vol:** 5,2 %

**Bitterness:** 35,6 IBUs

**Est Color:** 15,8 EBC

**Measured Original Gravity:** 1,051 SG

**Measured Final Gravity:** 1,012 SG

**Actual Alcohol by Vol:** 5,1 %

**Calories:** 477,8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body

**Sparge Water:** 81,31 l

**Sparge Temperature:** 78,0 C

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 22,70 kg

**Grain Temperature:** 20,0 C

**Tun Temperature:** 70,0 C

**Mash PH:** 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 68,10 l of water at 69,6 C	64,0 C	75 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	10 min

**Sparge Step:** Fly sparge with 81,31 l water at 78,0 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Keg

**Volumes of CO2:** 2,4

**Pressure/Weight:** 0,95 bar

**Keg/Bottling Temperature:** 7,2 C

**Fermentation:** Ale, Single Stage

**Carbonation Used:** Keg with 0,95 bar

**Age for:** 30,00 days

**Storage Temperature:** 1,5 C

**Notes**

Remove from inventory foretaget

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