

# INNOMALT LIVE!

## Recette de Best Bitter



Type: All Grain

Volume total: 23.00 l

Vol. de l'ébullition: 25.85 l

Temps de l'ébullition: 60 min

Volume final: 23.96 l

Final en bouteille: 23.00 l

Fermentation: Ale, 2 Stage

Efficacité: 72%

### MASH / EMPATAGE

Quantité	Grain	%IBU
2.51kg	Innomalt Pale Anglais (4.0 SRM)	54.4%
1.83kg	Innomalt M2 (22.5 SRM)	38.1%
0.23kg	Caramel Malt - 60L (Briess)	4.8%
0.11kg	Caramel Malt - 120L (Briess)	2.4%
0.11kg	Carapils (Briess) (1.5 SRM)	2.4%

### ETAPE D'EMPATAGE / MASH STEPS

Etape	Description	Temp	🕒
Mash In	12.51L a 172.6F	150F	75m
Fly Sparge	18.14L	168F	N.D.

### EBULITION

Quantité	Nom	Type	IBU
14g	Nugget [13%] - @ 60min	Hop	21.7
6g	Nugget [13%] - @ 15min	Hop	4.6
14g	Willamette [5.50%] - @ 5m	Hop	1.8

**O.G. : 1.046 - F.G. 1.011 - 4.6% (IBU: 28.2)**

**Levure : White Labs #WLP013**