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Ball Bearing Bitter

Category? *Bitter & English Pale Ale*
Subcategory? *English Strong Bitter*
Recipe Type? *Partial Mash*
Batch Size? *5 gal.*
Volume Boiled? *6 gal.*
Mash Efficiency? *72 %*
Total Grain/Extract? *11.05 lbs.*
Total Hops? *2.3 oz.*
Calories (12 fl. oz.)? *240.5*
Cost to Brew? *\$30.90 (USD)*
Cost per Bottle (12 fl. oz.)? *\$0.58 (USD)*



Ingredients:

7 lbs. American 2-row
 .5 lbs. American Munich
 .25 lbs. American Caramel 60°L
 3.3 lbs. Liquid Light Extract
 .75 oz. Organic Hallertau (Pellets, 8.00 %AA) boiled 60 minutes.
 .5 oz. Cascade (Pellets, 5.50 %AA) boiled 60 minutes.
 1 oz. East Kent Goldings (Whole, 5.00 %AA) boiled 20 minutes.
Yeast : *White Labs WLP023 Burton Ale*

Style Comparison:

	Predicted	English Strong Bitter	Compliance
Original Gravity? 1.061	1.046 - 1.065		100 %
Terminal Gravity? 1.016	1.011 - 1.020		100 %
Color? 8.83 °SRM	6.00 - 14.00 °SRM		100 %
Bitterness? 45.9 IBU	30.00 - 65.00 IBU		100 %
Alcohol (%volume)? 5.8 %	4.40 - 6.20 %		100 %
			100 % overall

Extract/Fermentation:

	Apparent	Real
Original Extract?	14.88 °Plato	14.88 °Plato
Attenuation?	72.1 %	58.4 %
Extract?	4.15 °Plato	6.20 °Plato
	% Weight	% Volume
Alcohol?	4.6 %	5.8 %

Individual Malts/Adjuncts:

Only available with GOLD membership upgrade.

Individual Hops: