

#061 Ordinary Bitter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **7.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (90.2%) | 80 % | 5 |
| Grain | Fawcett - Crystal | 0.4 kg (9.8%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Kazbek | 15 g | 60 min | 6.7 % |
| Boil | Tettnang | 25 g | 10 min | 3.7 % |
| Boil | Kazbek | 30 g | 10 min | 6.7 % |
| Aroma (end of boil) | Kazbek | 20 g | 5 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 1.25 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|-----|------|--------|
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |
|-------|----------------------------|-----|------|--------|