

## 11A Bitter ordinary T50

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **27**
- SRM **6.2**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.77 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt         | 2.25 kg (88%) | 80 %  | 5   |
| Grain | Biscuit Malt                 | 0.128 kg (5%) | 79 %  | 45  |
| Grain | Słód Crystal T50™ - Simpsons | 0.18 kg (7%)  | 76 %  | 130 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Challenger         | 13 g   | 60 min | 7 %        |
| Boil                | East Kent Goldings | 16 g   | 20 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 16 g   | 5 min  | 5.1 %      |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 10 g   | Lallemand  |