

# ORDINARY BITTER -10 BLG

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **6.7**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (87.9%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (7.6%)	75 %	150
Grain	Karmelowy Czerwony	0.15 kg (4.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Target	15 g	60 min	8 %
Mash	Endeavour	20 g	15 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale