

# Ordinary Bitter

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **7.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (71.1%)	80 %	5
Grain	Fawcett - Pale Crystal	0.24 kg (10%)	72.8 %	75
Grain	Strzegom Monachijski typ I	0.3 kg (12.6%)	79 %	16
Grain	Viking Wheat Malt	0.1 kg (4.2%)	83 %	5
Grain	Special B Castle	0.05 kg (2.1%)	70 %	290
Special B Castlemalting				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	60 min	10.5 %
Boil	East Kent Goldings	6 g	20 min	5.1 %
Aroma (end of boil)	East Kent Goldings	6 g	5 min	5.1 %
Dry Hop	East Kent Goldings	10 g	5 day(s)	5.1 %
Dry Hop	Fuggles	10 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	5.75 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	65 min
Water Agent	Mech irlandzki	2.5 g	Boil	15 min

### Notes

- Primary fermentation - 8 days +/-  
Secondary fermentation - 8 days +/-

Bottled with 2,37g of sugar per 0,5l of beer

Based on:

[https://wiki.piwo.org/Standard/Ordinary\\_Bitter,\\_Łukasz\\_Kantor\\_\(kantor\)](https://wiki.piwo.org/Standard/Ordinary_Bitter,_Łukasz_Kantor_(kantor))

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