

# Ordynarny bitter

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **8.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	5 kg (84.7%)	81 %	6
Grain	Fawcett - Crystal	0.5 kg (8.5%)	70 %	160
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	70 g	60 min	4.5 %
Boil	East Kent Goldings	50 g	10 min	4.5 %
Boil	East Kent Goldings	30 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Secondary	10 day(s)