11A. ORDINARY BITTER

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **30**
- SRM **10.4**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.87 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg *(80.9%)*	81 %	6
Grain	Barley, Flaked	0.2 kg *(6.5%)*	70 %	4
Grain	Słód Heritage Crystal Malt - Simpsons Malt	0.2 kg *(6.5%)*	75 %	180
Grain	Biscuit Malt	0.1 kg *(3.2%)*	79 %	45
Grain	Strzegom Czekoladowy jasny	0.09 kg *(2.9%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	6.5 %
Aroma (end of boil)	East Kent Goldings	20 g	30 min	6.5 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	2 g	Boil	60 min
Water Agent	CaCl2	1 g	Boil	60 min