

# Ordinary Bitter

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **25**
- SRM **5.2**
- 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 **60 min**
- Evaporation rate **23 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1.8 kg (85.7%)	83 %	6
Grain	Caramel/Crystal Malt - 20L	0.2 kg (9.5%)	75 %	39
Grain	Abbey Castle	0.1 kg (4.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	6 %
Boil	Fuggles	5 g	15 min	6 %
Boil	East Kent Goldings	15 g	15 min	4.6 %
Boil	Fuggles	10 g	1 min	6 %
Boil	East Kent Goldings	10 g	1 min	4.6 %