#019 Ordinary Bitter [S-04 EKG/Fuggles]

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **6.6**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	2 kg *(90.9%)*	81 %	6
Grain	Weyermann - Caraamber	0.1 kg *(4.5%)*	75 %	65
Grain	Fawcett - Crystal	0.1 kg *(4.5%)*	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	6.3 %
Boil	Fuggles	15 g	15 min	4.4 %
Boil	East Kent Goldings	25 g	5 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irl.	2 g	Boil	15 min

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