

# Ordinary Bitter

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **53**
- SRM **7.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Castle Pale Ale     | 3.2 kg (91.4%) | 80 %  | 8   |
| Grain | Strzegom Karmel 150 | 0.3 kg (8.6%)  | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 45 g   | 60 min | 7 %        |
| Boil                | Fuggles    | 25 g   | 25 min | 4.5 %      |
| Aroma (end of boil) | Fuggles    | 20 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 40 ml  | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech islandzki | 5 g    | Boil    | 15 min |

## Notes

- burzliwa 10-14 dni 18-21 stopni  
cicha 7 dni 18-21 stopni  
Butelkowanie 6g/L  
*May 7, 2023, 3:36 PM*