

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 **BREWNES.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 |