63 Standard Bitter

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **9**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

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

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	1.4 kg *(70%)*	80.5 %	5
Grain	Biscuit Malt	0.3 kg *(15%)*	79 %	45
Grain	Fawcett - Crystal	0.2 kg *(10%)*	70 %	160
Grain	Pszeniczny	0.1 kg *(5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.3 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Fuggles	10 g	10 min	4.5 %
Boil	Fuggles	10 g	3 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	450 ml	Wyeast Labs

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.