

# Ordinary Bitter (Homebeer)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **7.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (8.9%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	Cascade	20 g	2 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis