

#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 |