

## 11A Bitter ordinary s 04

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **11.3**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (87%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (11.6%)	75 %	150
Grain	Carafa special II	0.05 kg (1.4%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	East Kent Goldings	40 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Fermentis

### Notes

- 17C 7 dni  
2C 2 dni  
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