

# 11A Bitter ordinary T50

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **27**
- SRM **6.2**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.77 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (88%)	80 %	5
Grain	Biscuit Malt	0.128 kg (5%)	79 %	45
Grain	Słód Crystal T50™ - Simpsons	0.18 kg (7%)	76 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	13 g	60 min	7 %
Boil	East Kent Goldings	16 g	20 min	5.1 %
Aroma (end of boil)	East Kent Goldings	16 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	10 g	Lallemand