

Bite gary

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **12.5**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **5.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.5 kg (76.1%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (15.2%) | 79 % | 22 |
| Grain | Briess - Caramel Malt 90L | 0.12 kg (6.1%) | 75 % | 177 |
| Grain | Weyermann - Carafa II | 0.05 kg (2.5%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 10 g | 1 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 10 g | 1 min | 4.5 % |
| Boil | East Kent Goldings | 15 g | 15 min | 5.1 % |
| Boil | Fuggles | 15 g | 15 min | 4.5 % |
| Boil | East Kent Goldings | 12 g | 60 min | 5.1 % |