

# Ordinary Bitter

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **9.3**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (63.8%)	83 %	6
Grain	Caramel/Crystal Malt	0.5 kg (10.6%)	72 %	150
Grain	Strzegom Monachijski typ II	1.2 kg (25.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.5 %
Boil	Kent Goldings	20 g	30 min	5.5 %
Boil	Flyer	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale