

# Ordinary Bitter

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **30**
- SRM **8.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (35.7%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (47.6%)	81 %	5
Grain	CRISP - Crystal Extra Light	0.5 kg (11.9%)	74 %	120
Grain	Weyermann Caramunich 3	0.2 kg (4.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	12.1 %
Boil	Fuggles	100 g	5 min	4.2 %