

# Ordinary Bitter

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **9.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.65 kg (89.2%)	85 %	7
Grain	Caramel/Crystal Malt - 80L	0.15 kg (8.1%)	74 %	158
Grain	Brown Malt (British Chocolate)	0.05 kg (2.7%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	14 g	60 min	5.1 %
Boil	East Kent Goldings	3 g	30 min	5.1 %
Boil	East Kent Goldings	2 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	20 ml	Wyeast Labs