

## ordinary bitter

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **28**
- SRM **3.5**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	6 g	60 min	4.5 %
Boil	Fuggles	6 g	30 min	4.5 %
Boil	Fuggles	6 g	15 min	4.5 %
Boil	Fuggles	6 g	5 min	4.5 %