

# Ordinary Bitter

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **8.3**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	3.6 kg (90%)	80.5 %	5
Grain	Fawcett - Crystal	0.3 kg (7.5%)	70 %	160
Grain	Fawcett - Brown	0.1 kg (2.5%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	4.5 %
Boil	Fuggles	15 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	40 ml	White Labs