

# Ordinary Bitter

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **26**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (78.9%)	81 %	6
Grain	Fawcett - Crystal	0.4 kg (10.5%)	70 %	160
Grain	Barley, Flaked	0.4 kg (10.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7.4 %
Boil	Challenger	15 g	15 min	7.4 %
Aroma (end of boil)	Challenger	15 g	0 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	100 min

Fining	Mech irlandzki	3 g	Boil	10 min
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## Notes

- Przepis w trakcie budowy.  
*Jan 5, 2019, 8:46 PM*