

# Ordynarny bitter

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **8.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Fawcett - Maris Otter | 5 kg (84.7%)  | 81 %  | 6   |
| Grain | Fawcett - Crystal     | 0.5 kg (8.5%) | 70 %  | 160 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (6.8%) | 75 %  | 30  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 70 g   | 60 min | 4.5 %      |
| Boil    | East Kent Goldings | 50 g   | 10 min | 4.5 %      |
| Boil    | East Kent Goldings | 30 g   | 1 min  | 4.5 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 400 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Fining | Mech irlandzki | 10 g   | Secondary | 10 day(s) |