

Ordinary Bitter 2023

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **7.7**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.8 kg (84.8%)	83 %	6
Grain	Fawcett - Crystal	0.3 kg (9.1%)	70 %	160
Grain	Amber Malt	0.2 kg (6.1%)	75 %	54

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.3 %
Boil	Fuggles	20 g	15 min	5 %
Aroma (end of boil)	Fuggles	20 g	1 min	5 %
Aroma (end of boil)	East Kent Goldings	20 g	1 min	6.3 %

Notes

- Profil wody: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=ZBGL4B9>

Warzenie: 18.06.

Brzeczka przednia: 18 litrów, 10 BLG

Drożdże zadane: 19.06. (lallelnad windsor)

Fermentacja w temp: 17-20'C

Odferemtnowwanie: do 4 BLG (26.06.)

ROZLEW

30.06.

Pierwsze 5 litrów rozlane 30.06 do PETów

Reszta do lodówki

27.07.
Rozlew 12 litrów (możliwe lekkie utlenienie)
54 g glukozy na 12 litrów piwa (1,9 vol)
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