

Bald'n'Blonde Ordinary Pride feat. Janek

- Gravity **10 BLG**
- ABV **4 %**
- IBU **31**
- SRM **10.7**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **38.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **65 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **38.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Crystal	0.4 kg (6.7%)	70 %	160
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Fawcett - Maris Otter	5 kg (83.3%)	81 %	6
Grain	Viking Malt Cookie	0.4 kg (6.7%)	70 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	65 g	60 min	4.6 %
Boil	East Kent Goldings	30 g	15 min	4.6 %
Boil	East Kent Goldings	20 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Secondary	10 day(s)
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