

Ordinary Bitter

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **25**
- SRM **5.2**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 1.8 kg (85.7%) | 83 % | 6 |
| Grain | Caramel/Crystal Malt - 20L | 0.2 kg (9.5%) | 75 % | 39 |
| Grain | Abbey Castle | 0.1 kg (4.8%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 6 % |
| Boil | Fuggles | 5 g | 15 min | 6 % |
| Boil | East Kent Goldings | 15 g | 15 min | 4.6 % |
| Boil | Fuggles | 10 g | 1 min | 6 % |
| Boil | East Kent Goldings | 10 g | 1 min | 4.6 % |