

# Ordinary Bitter

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **6.4**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale Maris Otter	3.6 kg (94.7%)	80 %	6.5
Grain	Fawcett - Crystal	0.2 kg (5.3%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	20 g	60 min	6.5 %
Boil	Bramling	15 g	20 min	6.5 %
Boil	Bramling	10 g	10 min	6.5 %
Boil	Bramling	5 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	10 min