

Ordinary Bitter

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **8.3**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Thomas Fawcett Halcyon | 3.6 kg (90%) | 80.5 % | 5 |
| Grain | Fawcett - Crystal | 0.3 kg (7.5%) | 70 % | 160 |
| Grain | Fawcett - Brown | 0.1 kg (2.5%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 35 g | 60 min | 4.5 % |
| Boil | Fuggles | 15 g | 30 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 40 ml | White Labs |