

Ordinary Bitter (OB)

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **11.4**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- 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	Słód Maris Otter	3.8 kg (80.5%)	75 %	6
Grain	Caramel/Crystal Malt - 80L	0.3 kg (6.4%)	74 %	158
Grain	Weyermann - Carared	0.27 kg (5.7%)	75 %	50
Grain	Biscuit Malt	0.15 kg (3.2%)	79 %	50
Grain	Thomas Fawcett Brown Malt	0.15 kg (3.2%)	75 %	200
Grain	Special W	0.05 kg (1.1%)	75 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings	30 g	60 min	4.4 %
Boil	Goldings	10 g	60 min	3.1 %
Boil	Fuggles	30 g	30 min	4.2 %
Boil	Goldings	10 g	30 min	3.1 %
Boil	Goldings	10 g	5 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP002 - English Ale Yeast	Ale	Liquid	50 ml	White Labs
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Notes

- 05/10/2023 - warzenie
18/10/2023 - na cichą
24/10/2023 - butelkowanie, 4 BLG, +50g glukozy
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