

# Ordynarny bitter

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **8.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	2.5 kg (86.2%)	81 %	6
Grain	Fawcett - Crystal	0.2 kg (6.9%)	70 %	160
Grain	Amber Malt	0.2 kg (6.9%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	4.5 %
Boil	East Kent Goldings	20 g	10 min	4.5 %
Boil	East Kent Goldings	15 g	1 min	4.5 %