

# Ordynarny Brytyjczyk

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **9.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.6 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (91.5%)   | 80 %  | 5   |
| Grain | Crystal 150          | 0.37 kg (8.5%) | 75 %  | 236 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 15 g   | 60 min | 5.8 %      |
| Boil    | Fuggles    | 20 g   | 25 min | 4.5 %      |
| Boil    | Challenger | 41 g   | 5 min  | 5.8 %      |
| Boil    | Fuggles    | 36 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g    | Boil    | 15 min |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Podzielone na dwa fermentory jeden start od 15 C drug temp pokojowa.  
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