

Powolniak

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **31**
- SRM **9.4**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **0 min** at **79C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Pale Ale Maris Otter | 3 kg (87%) | 80 % | 6 |
| Grain | Pale Crystal Thomas Fawcett & Sons | 0.4 kg (11.6%) | 73 % | 90 |
| Grain | Chocolate Thomas Fawcett & Sons | 0.05 kg (1.4%) | 72 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Northdown | 30 g | 60 min | 8.1 % |
| Whirlpool | Northdown | 20 g | 10 min | 8.1 % |

Yeasts

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

Notes

- <https://byo.com/article/ordinary-bitter-style-profile/>
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