

# 1# Standard Bitter

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **9.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter Pale Ale	2.5 kg (83.3%)	80 %	8
Grain	Fawcett - Pale Crystal	0.5 kg (16.7%)	72.8 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	25 g	30 min	5 %
Aroma (end of boil)	Challenger	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale