

Ordinary Bitter

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **53**
- SRM **7.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.2 kg (91.4%)	80 %	8
Grain	Strzegom Karmel 150	0.3 kg (8.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	Fuggles	25 g	25 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech islandzki	5 g	Boil	15 min

Notes

- burzliwa 10-14 dni 18-21 stopni
cicha 7 dni 18-21 stopni
Butelkowanie 6g/L
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