

# Ordinary Bitter

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **6.4**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Fawcett - Pale Ale<br>Maris Otter | 3.6 kg (94.7%) | 80 %  | 6.5 |
| Grain | Fawcett - Crystal                 | 0.2 kg (5.3%)  | 70 %  | 160 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Bramling | 20 g   | 60 min | 6.5 %      |
| Boil    | Bramling | 15 g   | 20 min | 6.5 %      |
| Boil    | Bramling | 10 g   | 10 min | 6.5 %      |
| Boil    | Bramling | 5 g    | 5 min  | 6.5 %      |

## Yeasts

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

## Extras

| Type    | Name      | Amount | Use for | Time   |
|---------|-----------|--------|---------|--------|
| Finings | Whirlfloc | 0.5 g  | Boil    | 10 min |