

Ordinary Bitter

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **30**
- SRM **8.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (35.7%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 2 kg (47.6%) | 81 % | 5 |
| Grain | CRISP - Crystal Extra Light | 0.5 kg (11.9%) | 74 % | 120 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (4.8%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 20 g | 60 min | 12.1 % |
| Boil | Fuggles | 100 g | 5 min | 4.2 % |