

# ordinary bitter

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **28**
- SRM **3.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 6 g    | 60 min | 4.5 %      |
| Boil    | Fuggles | 6 g    | 30 min | 4.5 %      |
| Boil    | Fuggles | 6 g    | 15 min | 4.5 %      |
| Boil    | Fuggles | 6 g    | 5 min  | 4.5 %      |