

# Ordynary Bitter

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **25**
- SRM **6.3**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (89%)	81 %	4
Grain	Special B Malt	0.075 kg (2.1%)	65.2 %	315
Grain	Płatki owsiane	0.3 kg (8.3%)	60 %	3
Grain	Black Barley (Roast Barley)	0.02 kg (0.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	13 g	30 min	12 %
Boil	Challenger	20 g	10 min	8 %
Whirlpool	Challenger	20 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile