

## Ordinary Bitter - Przykładowa receptura

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **8.7**
- 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 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Maris Otter Crisp | 3.35 kg (84.8%) | 83 %  | 6   |
| Grain | Fawcett - Crystal | 0.35 kg (8.9%)  | 70 %  | 160 |
| Grain | Amber Malt        | 0.25 kg (6.3%)  | 75 %  | 54  |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 60 min | 6.3 %      |
| Boil                | Fuggles            | 20 g   | 15 min | 5 %        |
| Aroma (end of boil) | Fuggles            | 10 g   | 1 min  | 5 %        |
| Aroma (end of boil) | East Kent Goldings | 20 g   | 1 min  | 6.3 %      |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |