

11A. ORDINARY BITTER

- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **10.8**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.52 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (80%)	81 %	6
Grain	Barley, Flaked	0.25 kg (6.7%)	70 %	4
Grain	Słód Heritage Crystal Malt - Simpsons Malt	0.25 kg (6.7%)	75 %	180
Grain	Biscuit Malt	0.15 kg (4%)	79 %	45
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.7%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	6.5 %
Whirlpool	East Kent Goldings	50 g	15 min	6.5 %
Dry Hop	East Kent Goldings	50 g	3 day(s)	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	2 g	Boil	60 min
Water Agent	CaCl2	1 g	Boil	60 min