

Bite gary

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **12.5**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.9 liter(s)**

Steps

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

Mash step by step

- Heat up **5.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.5 kg (76.1%)	81 %	6
Grain	Strzegom Monachijski typ II	0.3 kg (15.2%)	79 %	22
Grain	Briess - Caramel Malt 90L	0.12 kg (6.1%)	75 %	177
Grain	Weyermann - Carafa II	0.05 kg (2.5%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	10 g	1 min	5.1 %
Aroma (end of boil)	Fuggles	10 g	1 min	4.5 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	East Kent Goldings	12 g	60 min	5.1 %