

## Ordinary Bitter - Przykładowa receptura

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- 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