

# Ordynarny Brytyjczyk

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **9.6**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.6 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (91.5%)	80 %	5
Grain	Crystal 150	0.37 kg (8.5%)	75 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	5.8 %
Boil	Fuggles	20 g	25 min	4.5 %
Boil	Challenger	41 g	5 min	5.8 %
Boil	Fuggles	36 g	5 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min

## Notes

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

- Podzielone na dwa fermentory jeden start od 15 C drug temp pokojowa.  
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