

# Ordynus

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- Gravity **9.5 BLG**
- ABV ---
- IBU **56**
- SRM **9.8**
- Style **Special/Best/Premium 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 **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3.2 kg (91.4%) | 79 %  | 6   |
| Grain | Caramel/Crystal Malt - 40L | 0.3 kg (8.6%)  | 74 %  | 150 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 45 g   | 60 min | 7 %        |
| Boil    | Fuggles    | 25 g   | 25 min | 4.5 %      |
| Boil    | Fuggles    | 20 g   | 5 min  | 4.5 %      |

## Yeasts

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