

#050 Ordinary Bitter

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **9.5**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15.5 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Maris Otter	2.8 kg (74.7%)	81 %	5
Grain	Abbey Malt Weyermann	0.5 kg (13.3%)	75 %	45
Grain	Fawcett - Crystal	0.3 kg (8%)	70 %	160
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (4%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	5 g	60 min	12.2 %
Boil	East Kent Goldings	40 g	10 min	5.7 %
Aroma (end of boil)	East Kent Goldings	30 g	6 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc t	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	4 g	Boil	10 min