

The WIZARDS Recipe Library

Ordinary Bitter

This is Greg's ordinary bitter. Bill & Greg recently brewed this up and served it on the hand-pump at the club's brew day on National Home-Brew Day 2002. Needless to say, it was quite a hit and the keg went dry in no time!

ProMash Brewing Session Printout

ProMash Brewing Session - Recipe Details Printout

Recipe Specifics

Batch Size (GAL): 10.00 Wort Size (GAL): 10.00

Total Grain (LBS): 15.50

Anticipated OG: 1.038 Plato: 9.56

Anticipated SRM: 9.5

Anticipated IBU: 26.3

Brewhouse Efficiency: 62 %

Wort Boil Time: 60 Minutes

Actual OG: 1.039 Plato: 9.75

Actual FG: 1.012 Plato: 3.07

Alc by Weight: 2.77 by Volume: 3.54 From Measured Gravities.

ADF: 68.5 RDF 57.0 Apparent & Real Degree of Fermentation.

Actual Mash System Efficiency: 64 %

Anticipated Points From Mash: 33.73

Actual Points From Mash: 34.58

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour

Raw Pre-Boil Amounts - only targeted volume/gravity and evaporation rate taken into account:

Pre-Boil Wort Size: 11.76 Gal

Pre-Boil Gravity: 1.032 SG 8.17 Plato

With sparge water, mash water, additional infusions, vessel losses, top-up water and evaporation rate recorded in the Water Needed Calculator:

Water Needed Pre-Boil Wort Size: 12.76 Gal
Water Needed Pre-Boil Gravity: 1.030 SG 7.55 Plato

Formulas Used

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

% Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

% Amount Name Origin Potential

SRM

80.6 12.50 lbs. Pale Malt(2-row) Great Britain 1.038

3

9.7 1.50 lbs. Crystal 55L Great Britian 1.034

55

3.2 0.50 lbs. Aromatic Malt Belgium 1.036

25

6.5 1.00 lbs. Brown Sugar America 1.045

15

Potential represented as SG per pound per gallon.

Hops

Amount Name Form Alpha IBU Boil

Time

1.00 oz. Northern Brewer Plug 8.20 18.7 60 min.

1.00 oz. Goldings - E.K. Whole 5.00 5.7 30

min.

1.00 oz. Goldings - E.K. Whole 5.00 1.9 5

min.

Yeast

WYeast 1968 London Extra Special Bitter

Mash Schedule

Mash Type: Single Step

Heat Type: Direct

Qts Water Per LBS Grain: 1.03 Total Qts: 15.00

Grain Temp: 65 F

Dough In Temp: 172 Time: 5

Saccharification Rest Temp: 155 Time: 60

Mash-out Rest Temp: 0 Time: 0

Sparge Temp: 170 Time: 60

Runnings Stopped At: 1.017 SG 4.33 Plato

Water Needed For Brewing Session

Sparge Amount: 7.50 Sparge Deadspace: 0.00 Total Into Mash:
7.50

Total Grain LBS: 14.50 Qts Per LBS: 1.03 Total From Mash:
2.01

Mash Gallons: 3.75

Grain Absorption: 1.74

Amount Lost in Lauter Tun Deadspace,
Grant and Misc. to Kettle:
1.75

Top Up Water Added to Kettle:
5.00

Amount into Kettle:
12.76

Boil Time (min): 60.00 Evaporation Rate:
15.00

Amount after Boil:
10.85

Left in Kettle Deadspace:
0.25

Left in Hopback:
0.00

Left in Counterflow Chiller:
0.00

Left in Other Equipment / Other Absorption:
0.00

Amount to Chillers:
10.60

Amount After Cooling (4 perc.):
10.17

Grain absorption rate is: 0.12 (Gallons Per LBS)

Evaporation rate is Percent per Hour

This formulation will yield 10.17 gallons of fermentable wort.

You will need 16.25 gallons of water for the complete brewing session.

Efficiency Specifics

Recipe Efficiency Setting: 62 %

With sparge water, mash water, additional infusions, vessel losses, top-up water and evaporation rate recorded in the Water Needed Calculator:

Target Volume (GAL): 12.76
Estimated OG: 1.030 Plato: 7.55

Raw Pre-Boil Targets - only targeted volume/gravity and evaporation rate taken into account:

Target Volume (GAL): 11.76
Estimated OG: 1.032 Plato: 8.17

Post-Boil Targets:

Target Volume (GAL): 10.00
Estimated OG: 1.038 Plato: 9.56

Recorded Actuals -

Recorded Volume (GAL): 10.00
Recorded OG: 1.039 Plato: 9.77

At 100 percent extraction from the maximum mash potential:

Total Points: 58.90
Points From Mash: 54.40
Points From Extract/Sugar: 4.50

With the recipe efficiency setting, you should have achieved:

Total Points: 38.23
Points From Mash: 33.73
Points From Extract/Sugar: 4.50

Actuals achieved were:

Actual Points From Mash: 34.58
Actual Mash System Efficiency: 64

Fermentation Specifics

Pitched From: Starter
Amount Pitched: 1400 mL
Lag Time: 5.00 hours

Primary Fermenter: Glass
Primary Type: Closed
Days In Primary: 11
Primary Temperature: 68 degrees F

Secondary Fermenter: Stainless Steel
Secondary Type: Closed
Days In Secondary: 2
Secondary Temperature: 40 degrees F

Original Gravity: 1.039 SG 9.75 Plato
Finishing Gravity: 1.012 SG 3.07 Plato

Bottling/Kegging Specifics

Bottling Date: Thursday May 02, 2002
Desired Carbonation Level: 1.80 Volumes CO2
Fermentation Temperature: 68 F

Amount Kegged: 5.00 Gallons
Days Conditioned:
Carbonation Method: Forced
Carbonation Temperature: 64 F
Pressure Used: 14.81 Psi

