

Bishop Finger Clone

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **11.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (72.3%) | 85 % | 7 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (24.1%) | 75 % | 20 |
| Sugar | Candi Sugar, Dark | 0.15 kg (3.6%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 60 min | 4.3 % |
| Boil | Fuggles | 30 g | 30 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |