

## English BB

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **6.8**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich I (Weyermann)	3 kg (58.6%)	82.23 %	17
Grain	Pale Malt (Weyermann)	2 kg (39.1%)	82.23 %	7
Grain	Amber Malt	0.12 kg (2.3%)	75 %	57

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Fuggles	30 g	7 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
London ESB English Style Ale Yeast	Ale	Dry	11 g	Lallemand