

# London ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **5.2**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (79.2%)	81 %	4
Grain	Monachijski	0.7 kg (14.6%)	80 %	16
Grain	Biscuit Malt	0.3 kg (6.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10 %
Boil	Perle	25 g	15 min	7 %
Aroma (end of boil)	Perle	30 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	11 g	M