

# London Evening

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- Gravity **15 BLG**
- ABV ---
- IBU **30**
- SRM **24.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (18.2%)	85 %	7
Grain	Carared	1 kg (18.2%)	75 %	39
Grain	Caramunich II Malt	0.5 kg (9.1%)	73 %	110
Grain	Simpsons - Maris Otter	2 kg (36.4%)	81 %	6
Grain	Caramunich III	0.5 kg (9.1%)	73 %	140
Grain	Fawcett - Crystal	0.5 kg (9.1%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Aroma (end of boil)	East Kent Goldings	15 g	5 min	5.1 %
Dry Hop	Flyer	30 g	4 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale