

# Ordinary Mikey the Pikey

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **12.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (92%)	85 %	7
Grain	Fawcett - Red Crystal	0.25 kg (5.7%)	71 %	400
Grain	Fawcett - Crystal	0.1 kg (2.3%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	20 g	45 min	9 %
Boil	East Kent Goldings	50 g	15 min	5.1 %

## Yeasts

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