

# Pseudo Fullers London Pride

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **9.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (89.3%)	80 %	7
Grain	Caramel/Crystal Malt	0.6 kg (10.7%)	72 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	11.5 %
Boil	Challenger	10 g	15 min	8.5 %
Boil	Northdown	10 g	15 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Whitbread Ale	Ale	Liquid	125 ml	Wyeast Labs