British Strong Ale #1

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **43**
- SRM **11.3**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg *(81.1%)*	81 %	6
Grain	Strzegom Bursztynowy	0.2 kg *(2.7%)*	70 %	49
Grain	Biscuit Malt	0.1 kg *(1.4%)*	79 %	45
Grain	Caraaroma	0.2 kg *(2.7%)*	78 %	400
Grain	Caraamber	0.2 kg *(2.7%)*	75 %	59
Grain	Briess - Carapils Malt	0.1 kg *(1.4%)*	74 %	3
Grain	Abbey Malt Weyermann	0.1 kg *(1.4%)*	75 %	45
Grain	Weyermann - Pilsner Malt	0.5 kg *(6.8%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	7.6 %
Aroma (end of boil)	Fuggles	100 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450	Ale	Slant	400 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.