

# Bishop Finger Clone

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **11.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3 kg (72.3%)   | 85 %   | 7   |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (24.1%)   | 75 %   | 20  |
| Sugar | Candi Sugar, Dark          | 0.15 kg (3.6%) | 78.3 % | 542 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 40 g   | 60 min | 4.3 %      |
| Boil    | Fuggles | 30 g   | 30 min | 4.3 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |