

# Burton Ale Konkurs

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **17.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Ale	1.8 kg (48%)	80 %	3
Grain	Crisp Cara Gold	1.2 kg (32%)	75 %	12
Grain	Crystal	0.3 kg (8%)	75 %	150
Grain	Weyermann - Caraamber	0.2 kg (5.3%)	75 %	65
Grain	Caraaroma	0.15 kg (4%)	78 %	400
Grain	Barley, Flaked	0.1 kg (2.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	5 %
Whirlpool	East Kent Goldings	40 g	0 min	4.1 %
Dry Hop	East Kent Goldings	60 g	10 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP023 - Burton Ale Yeast	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Five star stabilizer	8 g	Mash	0 min