

London Calling (Best Bitter)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **23.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	2 kg (41.7%)	80 %	8
Grain	Słód monachijski	1.5 kg (31.3%)	80 %	14
Grain	Biscuit Malt	0.5 kg (10.4%)	79 %	45
Grain	Słód karmelowy	0.3 kg (6.3%)	80 %	150
Grain	Słód prażony	0.5 kg (10.4%)	80 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	45 min	6 %
Boil	Fuggles	20 g	25 min	6 %
Boil	Fuggles	20 g	15 min	6 %
Boil	Fuggles	20 g	5 min	6 %
Whirlpool	Fuggles	20 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Notes

- 0,5 kg sŁodu PALE ALE prażone w piekarniku prze 30 min w temperaturze 180 st.
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