

London Evening

- Gravity **15 BLG**
- ABV ---
- IBU **30**
- SRM **24.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1 kg (18.2%) | 85 % | 7 |
| Grain | Carared | 1 kg (18.2%) | 75 % | 39 |
| Grain | Caramunich II Malt | 0.5 kg (9.1%) | 73 % | 110 |
| Grain | Simpsons - Maris Otter | 2 kg (36.4%) | 81 % | 6 |
| Grain | Caramunich III | 0.5 kg (9.1%) | 73 % | 140 |
| Grain | Fawcett - Crystal | 0.5 kg (9.1%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Boil | East Kent Goldings | 15 g | 30 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 5 min | 5.1 % |
| Dry Hop | Flyer | 30 g | 4 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |