

# 11A SKULL CANDY brewdog

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **27**
- SRM **7.5**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.35 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.55 kg (75.7%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.55 kg (16.3%)	75 %	30
Grain	Strzegom Karmel 150	0.27 kg (8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Aroma (end of boil)	Challenger	25 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	4 g	Boil	60 min