

Albion

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **39**
- SRM **7.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **15 %**
- Size with trub loss **8.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **4.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.2 kg (85.7%)	81 %	6
Grain	Caramel/Crystal Malt - 60L	0.2 kg (14.3%)	74 %	118

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	4.5 %
Boil	Sovereign	11 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
muntons premium gold	Ale	Dry	5.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min