

## british ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (100%)	83 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Bullion	30 g	110 min	7.2 %
Aroma (end of boil)	Bullion	70 g	0 min	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
classic english ale yeast	Ale	Dry	15 g	---