

# London ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **5.2**
- Style **Old Ale**

## 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 **10 %/h**
- Boil size **26.5 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)**

## Fermentables

| Type  | Name         | Amount         | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński   | 3.8 kg (79.2%) | 81 %  | 4   |
| Grain | Monachijski  | 0.7 kg (14.6%) | 80 %  | 16  |
| Grain | Biscuit Malt | 0.3 kg (6.3%)  | 79 %  | 45  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 30 g   | 60 min | 10 %       |
| Boil                | Perle  | 25 g   | 15 min | 7 %        |
| Aroma (end of boil) | Perle  | 30 g   | 0 min  | 7 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04  | Ale  | Dry  | 11 g   | M          |