

London Pub Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **4.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **20 C**, Time **0 min**
- Temp **65 C**, Time **120 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **0 min** at **20C**
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.7 kg (76.3%) | 81 % | 4 |
| Grain | Simpsons - Maris Otter | 0.4 kg (8.2%) | 81 % | 6 |
| Grain | Strzegom Pszeniczny | 0.6 kg (12.4%) | 81 % | 6 |
| Grain | Cara Gold | 0.15 kg (3.1%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Magnum | 10 g | 90 min | 12 % |
| Boil | Fuggles | 15 g | 30 min | 5.9 % |
| Boil | Fuggles | 15 g | 15 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 3 g | Boil | 20 min |