

# Londyńczycy

- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **13**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68.5 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg (80%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.3 kg (6.7%)	80 %	6
Grain	Caramel/Crystal Malt - 120L	0.6 kg (13.3%)	72 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Boil	Fuggles	20 g	60 min	4.5 %
Boil	Kent Goldings	10 g	30 min	5.5 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	Fuggles	10 g	15 min	4.5 %
Boil	Admiral	10 g	15 min	14.3 %
Boil	Fuggles	20 g	1 min	4.5 %
Boil	Kent Goldings	20 g	1 min	5.5 %
Whirlpool	Kent Goldings	20 g	10 min	5.5 %
Dry Hop	Fuggles	20 g	5 day(s)	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Boil	15 min