

# Manchester

---

- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **14.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (86%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.6 kg (14%)	74 %	170

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	40 g	60 min	6.2 %
Boil	Kent Goldings	10 g	5 min	6.2 %
Dry Hop	Kent Goldings	50 g	5 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar