

Burton ALE

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **14.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (36.6%)	83 %	6
Grain	Monachijski I	2 kg (24.4%)	80 %	16
Grain	Pszeniczny ciemny	1 kg (12.2%)	85 %	14
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (6.1%)	82 %	10
Grain	diastatyczny	0.5 kg (6.1%)	80 %	3
Grain	Simpsons - Crystal Dark	0.5 kg (6.1%)	74 %	158
Grain	Simpsons - Crystal Rye	0.25 kg (3%)	73 %	177
Grain	Melanoiden Malt	0.25 kg (3%)	80 %	39
Grain	Płatki owsiane	0.2 kg (2.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	55 min	13 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	East Kent Goldings	50 g	15 min	4.1 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat 1010	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Water Agent	sól	2 g	Mash	60 min
Fining	mech irlandzki	10 g	Boil	15 min