

# Bishop Finger Clone II

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **12**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (76.9%)	85 %	7
Grain	Caramel/Crystal Malt - 10L	0.5 kg (12.8%)	75 %	20
Sugar	Candi Sugar, Dark	0.15 kg (3.8%)	78.3 %	542
Grain	Cara Ruby Castle	0.25 kg (6.4%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.3 %
Boil	Fuggles	30 g	30 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale