

Burton Ale Konkurs

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **17.9**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 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)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Extra Pale Ale | 1.8 kg (48%) | 80 % | 3 |
| Grain | Crisp Cara Gold | 1.2 kg (32%) | 75 % | 12 |
| Grain | Crystal | 0.3 kg (8%) | 75 % | 150 |
| Grain | Weyermann - Caraamber | 0.2 kg (5.3%) | 75 % | 65 |
| Grain | Caraaroma | 0.15 kg (4%) | 78 % | 400 |
| Grain | Barley, Flaked | 0.1 kg (2.7%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|-----------|------------|
| Boil | Challenger | 50 g | 60 min | 5 % |
| Whirlpool | East Kent Goldings | 40 g | 0 min | 4.1 % |
| Dry Hop | East Kent Goldings | 60 g | 10 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------|
| WLP023 - Burton Ale Yeast | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|---------|-------|
| Water Agent | Five star stabilizer | 8 g | Mash | 0 min |