

London ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **5.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (79.2%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (14.6%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.3 kg (6.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 10 % |
| Boil | Perle | 25 g | 15 min | 7 % |
| Aroma (end of boil) | Perle | 30 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04 | Ale | Dry | 11 g | M |