

London-Ale

- Gravity **21.3 BLG**
- ABV ---
- IBU **67**
- SRM **8.1**
- Style **Old Ale**

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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **60 min** at **69C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Halycon Pale Ale | 7.4 kg (91.5%) | 78 % | 6 |
| Grain | Pale Caramalt | 0.64 kg (7.9%) | 68 % | 10 |
| Sugar | sacharoza | 0.05 kg (0.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 150 g | 60 min | 5.5 % |