

Manchester

- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **14.6**
- Style **Special/Best/Premium Bitter**

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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (86%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 40L | 0.6 kg (14%) | 74 % | 170 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Kent Goldings | 40 g | 60 min | 6.2 % |
| Boil | Kent Goldings | 10 g | 5 min | 6.2 % |
| Dry Hop | Kent Goldings | 50 g | 5 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |