

Pseudo Fullers London Pride

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **9.4**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (89.3%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt | 0.6 kg (10.7%) | 72 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Target | 25 g | 60 min | 11.5 % |
| Boil | Challenger | 10 g | 15 min | 8.5 % |
| Boil | Northdown | 10 g | 15 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|-------------|
| Wyeast - Whitbread Ale | Ale | Liquid | 125 ml | Wyeast Labs |