

# Pseudo Fullers London Pride

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **9.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 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 **20.7 liter(s)** of **76C** water or to achieve **30.2 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 |