

# sranglia

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **25**
- SRM **12.4**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (78.9%)   | 81 %  | 6   |
| Grain | Biscuit Malt           | 0.4 kg (10.5%) | 79 %  | 45  |
| Grain | Fawcett - Dark Crystal | 0.4 kg (10.5%) | 71 %  | 300 |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Fuggles       | 30 g   | 60 min | 4.5 %      |
| Boil                | Kent Goldings | 20 g   | 20 min | 5.5 %      |
| Aroma (end of boil) | Kent Goldings | 10 g   | 0 min  | 5.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |