

# Shepherd Neame Spitfire Clone

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **8.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **3 min** at **76C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

| Type    | Name                    | Amount         | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain   | Briess - Pale Ale Malt  | 7.5 kg (78.9%) | 80 %  | 7   |
| Grain   | Cara Crystal - Brewferm | 0.8 kg (8.4%)  | 78 %  | 120 |
| Grain   | Amber Malt              | 0.4 kg (4.2%)  | 75 %  | 43  |
| Grain   | Pszeniczny              | 0.6 kg (6.3%)  | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana   | 0.2 kg (2.1%)  | 75 %  | 3   |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Target             | 50 g   | 60 min   | 10.5 %     |
| Boil    | East Kent Goldings | 50 g   | 15 min   | 5.1 %      |
| Boil    | East Kent Goldings | 30 g   | 1 min    | 5.1 %      |
| Dry Hop | East Kent Goldings | 30 g   | 5 day(s) | 5.1 %      |