

# Turek z Londynu

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **18.5**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (78.4%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.1 kg (2%)	68 %	1202
Grain	Fawcett - Crystal	0.5 kg (9.8%)	70 %	160
Grain	Fawcett - Brown	0.5 kg (9.8%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	90 min	4.5 %
Boil	East Kent Goldings	25 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlflock	1.25 g	Boil	15 min
Flavor	Kawa Coldbrew	100 g	Secondary	3 day(s)

## Notes

- słód czekoladowy to będzie Fawcett, ale nie znalazłem w bazie, tak jak whirlflocka (wrzucę pół tabletki).

Coldbrew: 100g w 400 ml wody, zostawione na 24 godziny  
*Mar 21, 2018, 3:03 PM*