

## London Calling (Best Bitter)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **23.6**
- Style **Special/Best/Premium 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Słód Pale Ale    | 2 kg (41.7%)   | 80 %  | 8   |
| Grain | Słód monachijski | 1.5 kg (31.3%) | 80 %  | 14  |
| Grain | Biscuit Malt     | 0.5 kg (10.4%) | 79 %  | 45  |
| Grain | Słód karmelowy   | 0.3 kg (6.3%)  | 80 %  | 150 |
| Grain | Słód prażony     | 0.5 kg (10.4%) | 80 %  | 600 |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Fuggles | 20 g   | 45 min | 6 %        |
| Boil      | Fuggles | 20 g   | 25 min | 6 %        |
| Boil      | Fuggles | 20 g   | 15 min | 6 %        |
| Boil      | Fuggles | 20 g   | 5 min  | 6 %        |
| Whirlpool | Fuggles | 20 g   | 0 min  | 6 %        |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Notes

- 0,5 kg sŁodu PALE ALE prażone w piekarniku prze 30 min w temperaturze 180 st.  
*Apr 5, 2023, 8:05 PM*