

London Pub Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **4.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **20 C**, Time **0 min**
- Temp **65 C**, Time **120 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **0 min** at **20C**
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (76.3%)	81 %	4
Grain	Simpsons - Maris Otter	0.4 kg (8.2%)	81 %	6
Grain	Strzegom Pszeniczny	0.6 kg (12.4%)	81 %	6
Grain	Cara Gold	0.15 kg (3.1%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	10 g	90 min	12 %
Boil	Fuggles	15 g	30 min	5.9 %
Boil	Fuggles	15 g	15 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	20 min