

Londyńczycy

- Gravity **12.1 BLG**
- ABV ---
- IBU **42**
- SRM **13**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **68.5 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.6 kg (80%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (6.7%) | 80 % | 6 |
| Grain | Caramel/Crystal Malt - 120L | 0.6 kg (13.3%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Boil | Kent Goldings | 10 g | 30 min | 5.5 % |
| Boil | Fuggles | 10 g | 30 min | 4.5 % |
| Boil | Fuggles | 10 g | 15 min | 4.5 % |
| Boil | Admiral | 10 g | 15 min | 14.3 % |
| Boil | Fuggles | 20 g | 1 min | 4.5 % |
| Boil | Kent Goldings | 20 g | 1 min | 5.5 % |
| Whirlpool | Kent Goldings | 20 g | 10 min | 5.5 % |
| Dry Hop | Fuggles | 20 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |