

## Pseudo Fullers London Pride No.2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **8.8**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (90.9%)	80 %	7
Grain	Caramel/Crystal Malt	0.5 kg (9.1%)	72 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	11.5 %
Boil	Challenger	20 g	5 min	8.5 %
Boil	Northdown	20 g	5 min	8.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	125 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min