London-Ale

- Gravity **21.3 BLG**
- ABV **---**
- IBU **67**
- SRM **8.1**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **60 min** at **69C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Halycon Pale Ale	7.4 kg *(91.5%)*	78 %	6
Grain	Pale Caramalt	0.64 kg *(7.9%)*	68 %	10
Sugar	sacharoza	0.05 kg *(0.6%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	150 g	60 min	5.5 %