Fermentables

Amount	Fermentable	Use
3.3 kg	Golden Promise (UK)	Mash
2.0 kg	2-Row (US)	Mash
500.0 g	Brown Malt (UK)	Mash
350.0 g	Pale Chocolate (UK)	Mash
150.0 g	Caramel Wheat (DE)	Mash
150.0 g	Crystal Rye (UK)	Mash
150.0 g	Coffee Malt (UK)	Mash
100.0 g	Caramel/Crystal 75L (US)	Mash
50.0 g	Black Malt (UK)	Mash

Hops

Amount	Нор	Time
20.0 g	Columbus (US)	90 min
30.0 g	Golding (UK)	30 min
30.0 g	Willamette (US)	30 min

Yeasts

Name	Lab/Product
English Ale Yeast	White Labs WLP002

Extras

Amount	Name	Time
1.0 each	Whirlfloc Tablet	10.0 min
1.0 each	Yeast Nutrient (Wyeast)	10.0 min

Stats

Batch & Boil

Batch Size **Boil Time** 20.82 L 60 min

Properties

OG FG IBU 1.068 1 1.023 🕇 60 ↑ ABV Color Balance

6.0% 29 SRM Very Bitter