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Brewing With Total Confidence

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Error: Trial members are limited to 5 recipes.

Brewer's Friend Premium allows unlimited recipes, no advertising, and premium support.

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Recipe Name:

Units:

Brew Method:

Batch Size: (liters) Target: ?

Est. Boil Size: (liters) ?

Auto Save
Recipe: ☐ (Every 60 seconds)

Author/Source:

Style:

Sub Category:

Boil Time: (minutes)

Efficiency: % (Brew House) ?

Share Recipe: ☐ (Your recipe will be public)

Original Gravity:
1.073

Final Gravity:
1.022

ABV:
6.73%

IBU:
40.36

SRM: 15.35		Color & Style: 	MORE...
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Goal **Fermentables** Inventory

50gAmerican - Carapils (Dextrine Malt)x

0.6%PPG: 33 Lovibond: 1.8 OG: 0.41☐ Late Addition

580gUnited Kingdom - Crystal 30Lx

7.5%PPG: 34 Lovibond: 30 OG: 4.94☐ Late Addition

7kgUnited Kingdom - Maris Otter Palex

Lovibond:
90%PPG: 38 3.75 OG: 66.6☐ Late Addition

150gUnited Kingdom - Chocolatex

1.9%PPG: 34 Lovibond: 425 OG: 1.28☐ Late Addition

Total: **7.78** kgDP: **56** (Min: 30+) ?

AddAdd CustomInventory FilterSort?

Mash Guidelines

Starting Mash Thickness: 2.5 L/kg

Temp: 0°CTime: 60 minAmount: 17 Lx

Type: InfusionDesc: stage 1 infusion mash

Temp: 0°CTime: 60 minAmount: 23 Lx

Type: Fly SpargeDesc: Fly sparge stage 2

Total: **40** L

Add?

Yeast

Inventory

Yeast Brand Filter:

Danstar

Yeast Variety:

London ESB Yeast

Amount:

1

Inventory Filter

Fermentation Temp:

0

 C

Pitch Rate: *(million cells / ml / ° P)*

MFG Recommended 0.35 (Ale)

Optimum Temp: 18.3 - 22.2 C

Flocculation: Low

Avg Attenuation: 70%

Alcohol Tolerance: Med-High

Cells Required: 49 B

[Yeast Pitch Rate and Starter Calculator](#)

Sort Yeast List By ID

☒ Starter

☐ Custom Attenuation

☐ Custom / 2nd Yeast:

Hops

Inventory

Amount:

40

 g Hop:

Fuggles

 AA:

4.5

Time:

60

 min. Type:

Pellet

 Use:

Boil

Scale Util:

100

 % Start Temp:

212

 C

IBUs: 13.58 Util: 0.226 AAUs: 6.3

Amount:

40

 g Hop:

Sovereign

 AA:

5.5

Time:

30

 min. Type:

Pellet

 Use:

Boil

Scale Util:

100

 % Start Temp:

212

 C

IBUs: 12.75 Util: 0.174 AAUs: 7.8

Amount:

30

 g Hop:

Cascade

 AA:

7

Time:

15

 min. Type:

Pellet

 Use:

Aroma

Scale Util:

100

 % Start Temp:

212

 C

IBUs: 7.86 Util: 0.112 AAUs: 7.4

Amount: g Hop: AA: ✕
Time: min. Type: Use:
Scale Util: % Start Temp: C
IBUs: 6.17 Util: 0.112 AAUs: 5.8

Total: **140 g**

Add Sort Hops

?

Other Ingredients

Inventory

Name: Amount: ✕
Time: min. Type: Use:

Add Sort Others

?

Priming Method: Amount: CO₂ Level: vols

Add salts and acids to raise or lower the mash pH.
You can also link the water calculator below to pull these in.

Water Chemistry

Target Water Profile:

[My Water Profiles](#)

Target Ion Levels (ppm or mg/L):

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
<input type="text" value="80"/>	<input type="text" value="5"/>	<input type="text" value="25"/>	<input type="text" value="75"/>	<input type="text" value="80"/>	<input type="text" value="100"/>

Water Notes:

Describe the target water and any special treatments.

?

Add Photos

Upload File from your Computer

Choose File	No file chosen
Choose File	No file chosen
Choose File	No file chosen
Choose File	No file chosen
Choose File	No file chosen

Upload

Description / Notes

Provide a description of the beer and notes about the recipe such as other ingredients, fermentation duration and temperature, and any special methods used.

☐ **Award Winning** *Explain in the notes and provide evidence.*

URL:

Starting with http:// or https://, specify a link to more information about the recipe. The URL will only be enabled if you have confirmed your email address.

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