Frothy Melena

League of Brewers

Batch Size: 23 L	OG: 1.047	
Losses: 2 L	FG: 1.017	
Boil Time: 60 mins	IBU: 27.7	
Efficiency: 73%	Colour: 39.3	

FERMENTABLES

%	kgs	Fermentable	PPG	EBC	Usage
47	2.40	Maris Otter Pale - UK	38.0	6.5	Mash
10	0.50	Gladfield Toffee Malt	34.0	10.4	Mash
10	0.50	Lactose - Milk Sugar - US	41.0	1.2	Late Addition
8	0.40	Gladfield Gladiator Malt	37.0	10.0	Mash
8	0.40	Gladfield Brown Malt	34.0	178.1	Mash
8	0.40	Rolled Oats - US	33.0	3.8	Mash
5	0.25	Gladfield Light Chocolate Malt	33.0	900.1	Mash
4	0.20	Gladfield Biscuit Malt	35.0	60.1	Mash
2	0.10	Gladfield Peat Smoked Malt	0.0	-1.5	Mash

MASH STEPS

Name	Temp (°C)	Time (min)
Mash 1	68	60
Mash Out	75	10

HOP ADDITIONS

g	Variety	Type	Usage	Time	AA	IBU
50.00	Golding	Pellet	Boil	60	5	27.7

YEAST

Amount	Unit	Name	Attenuation (%)

1.0	packets	Danstar Nottingham	0.65

EXTRAS

Amount	Unit	Name	Time	Usage

FERMENTATION STEPS

Type	Temp (°C)	Time (days)
Fermentation 1	18	4
Step up	22	10

NOTES

yeast attenuation adjusted for lactose