

# EBS

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **9.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (88.2%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (7.8%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.2 kg (3.9%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Sybilla	15 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	150 ml	Fermentum Mobile