

ESB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **7.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (74.5%)	80 %	5
Grain	Weyermann - Carared	0.2 kg (7.8%)	75 %	45
Grain	Amber Malt	0.1 kg (3.9%)	75 %	43
Grain	Monachijski	0.05 kg (2%)	80 %	16
Grain	Strzegom Karmel 150	0.05 kg (2%)	75 %	150
Grain	Pszenica niesłodowana	0.25 kg (9.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	5 %
Boil	Cascade	5 g	5 min	5 %
Whirlpool	Cascade	25 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	30 ml	FM