

# ESB

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **14.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.4 kg (36.9%)	85 %	7
Grain	Strzegom Monachijski typ I	3 kg (46.2%)	79 %	16
Grain	Briess - Caracrysal Wheat Malt	0.5 kg (7.7%)	78 %	150
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400
Grain	Cookie	0.5 kg (7.7%)	78 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Challenger	70 g	5 min	7 %
Whirlpool	East Kent Goldings	50 g	15 min	5.1 %