

ESB #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **9.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Crystal II | 0.5 kg (9.1%) | 80 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Target | 50 g | 60 min | 9 % |
| Boil | Challenger | 25 g | 5 min | 5.8 % |
| Aroma (end of boil) | Challenger | 25 g | 5 min | 5.8 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 5 min | 4.5 % |
| Dry Hop | East Kent Goldings | 25 g | 5 day(s) | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirlfoc | 2 g | Boil | 15 min |