

# ESB PK.pl

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- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **9.1**
- 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 **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (83.7%)	79 %	6
Grain	Viking Munich Malt	0.4 kg (8.2%)	79 %	16
Grain	Strzegom Karmel 150	0.4 kg (8.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	35 g	60 min	8.5 %
Boil	Endeavour	10 g	10 min	8.5 %
Dry Hop	Epic	20 g	3 day(s)	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale