

# ESB v1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **12**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chevalier Heritage	6 kg (92.3%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.7%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	6.1 %
Boil	Challenger	20 g	20 min	6.1 %
Boil	Challenger	70 g	0 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	1400 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	7 g	Mash	60 min
Water Agent	Lactic Acid	8 g	Mash	60 min
Water Agent	Whirlfloc-T	2.5 g	Boil	10 min