

# Extra Special Bitter No. 1

- Gravity **14.7 BLG**
- ABV ---
- IBU **67**
- SRM **10.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (63.2%)	79 %	6
Grain	Strzegom Bursztynowy	0.3 kg (7.9%)	70 %	49
Grain	Strzegom pszeniczny	0.5 kg (13.2%)	81 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (15.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11 %
Boil	Fuggles	30 g	15 min	4.5 %
Boil	Willamette	20 g	15 min	5 %
Dry Hop	Willamette	30 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale