

SB1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **8.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **6 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (84.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (5.3%)	79 %	22
Grain	Karmelowy Jasny 50EBC	0.4 kg (4.2%)	75 %	50
Grain	Pszeniczny	0.24 kg (2.5%)	85 %	4
Grain	caraffa 1	0.06 kg (0.6%)	1 %	800
Grain	Strzegom Karmel 400	0.1 kg (1.1%)	70 %	400
Sugar	CUKIER	0.2 kg (2.1%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	7.6 %
Boil	Chinook	5 g	5 min	8.5 %
Boil	Amarillo	5 g	5 min	9.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - 1968 London ESB Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	GIPS	8 g	Mash	60 min
Fining	MECH IRLANDZKI	5 g	Boil	15 min

Notes

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2 WARKA IMPERIAL YEAST A10
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