

SB2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **6.9**
- 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 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 **29 liter(s)**
- Total mash volume **38.6 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **29.9 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 (82.9%)	80 %	5
Grain	COOKIE	0.6 kg (6.2%)	80 %	30
Grain	Karmelowy Jasny 30EBC	0.4 kg (4.1%)	75 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (0.5%)	73 %	800
Grain	Pszeniczny	0.6 kg (6.2%)	85 %	4

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP002 - English Ale Yeast	Ale	Liquid	125 ml	White Labs
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Extras

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

Notes

- 1 WARKA WLP 02
2 WARKA FM 12
Jul 10, 2021, 12:14 AM