EPA 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **5.2**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg *(66.7%)*	78 %	6
Grain	Munich Malt	1 kg *(22.2%)*	80 %	17.7
Grain	Pale Wheat Malt	0.5 kg *(11.1%)*	85 %	4.7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	20 g	60 min	6.8 %
Boil	Bramling	20 g	40 min	6.8 %
Boil	Northern Brewer	30 g	10 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale