

## ECB

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **10.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (87.7%)	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.5 kg (8.8%)	72 %	163
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	50 g	60 min	6.3 %
Boil	Fuggles	50 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min