

## English Special Bitter #2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **8.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.4%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (41.4%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (13.8%)	81 %	6
Grain	Strzegom Karmel 150	0.25 kg (3.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Whirlpool	Lublin (Lubelski)	50 g	5 min	4 %
Dry Hop	Zula	50 g	5 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis