

## ESB #10 Projekt FM

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- Gravity **11.6 BLG**
- ABV ---
- IBU **30**
- SRM **5.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **5 C**, Time **78 min**

### Mash step by step

- Heat up **13.6 liter(s)** of strike water to **2.5C**
- Add grains
- Keep mash **78 min** at **5C**
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **66C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (94.5%)	79 %	6
Grain	Strzegom Karmel 30	0.25 kg (5.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.5 %
Boil	Challenger	30 g	15 min	6.5 %
Boil	Challenger	30 g	0 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min