

## ESB

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **7.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (87.3%)	80 %	5
Grain	Barley, Flaked	0.25 kg (7.9%)	70 %	4
Grain	Crystal malt	0.15 kg (4.8%)	78 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	10 g	60 min	11 %
Boil	Fuggles	15 g	15 min	4.5 %
Dry Hop	Fuggles	15 g	7 day(s)	4.5 %