

ESB jasny

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **10.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (64.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (16.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |
| Boil | Cascade PL | 20 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 60 ml | Fermentis |