

# Kluska ESB

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- Gravity **13.6 BLG**
- ABV ---
- IBU **43**
- SRM **13.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	5 kg (87.7%)	80.5 %	5
Grain	Caramel/Crystal Malt - 40L	0.5 kg (8.8%)	74 %	160
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3.5%)	75 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	20 g	60 min	7.8 %
Boil	Northdown	20 g	50 min	7.8 %
Boil	Northdown	10 g	45 min	7.8 %
Boil	Styrian Golding	25 g	20 min	3.6 %
Boil	Fuggles	50 g	0 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 1768	Ale	Liquid	125 ml	---