

SB2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **6.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **6 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (82.9%) | 80 % | 5 |
| Grain | COOKIE | 0.6 kg (6.2%) | 80 % | 30 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (4.1%) | 75 % | 30 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (0.5%) | 73 % | 800 |
| Grain | Pszeniczny | 0.6 kg (6.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 60 g | 60 min | 8.5 % |
| Boil | Chinook | 5 g | 5 min | 8.5 % |
| Boil | Amarillo | 5 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 125 ml | White Labs |
|----------------------------|-----|--------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | GIPS | 8 g | Mash | 60 min |
| Water Agent | MECH | 5 g | Boil | 15 min |

Notes

- 1 WARKA WLP 02
2 WARKA FM 12
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