

uESBond

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **11.8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (5.2%)	75 %	150
Grain	Amber Malt	0.25 kg (5.2%)	75 %	43
Grain	Strzegom Czekoladowy jasny	0.15 kg (3.1%)	68 %	400
Grain	Strzegom Pszeniczny	0.15 kg (3.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	30 g	60 min	6 %
Boil	Kent Goldings	30 g	15 min	5.5 %
Boil	Bramling	20 g	7 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis