

#60

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **12.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Maris Otter (Fawcett) | 3.3 kg (86.8%) | 81 % | 6 |
| Grain | Crystal (Castlemalting) | 0.3 kg (7.9%) | --- % | 150 |
| Grain | Brown (Fawcett) | 0.2 kg (5.3%) | --- % | 188 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 4.7 % |
| Whirlpool | East Kent Goldings | 65 g | 20 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 0.8 g | Boil | 10 min |