

EBS

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **9.9**
- 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 **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (88.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.8%) | 75 % | 150 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (3.9%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Iunga | 30 g | 60 min | 11 % |
| Boil | Sybilla | 15 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 150 ml | Fermentum Mobile |