

# ESB

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **14.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt      | 2.4 kg (36.9%) | 85 %  | 7   |
| Grain | Strzegom Monachijski typ I     | 3 kg (46.2%)   | 79 %  | 16  |
| Grain | Briess - Caracrysal Wheat Malt | 0.5 kg (7.7%)  | 78 %  | 150 |
| Grain | Caraaroma                      | 0.1 kg (1.5%)  | 78 %  | 400 |
| Grain | Cookie                         | 0.5 kg (7.7%)  | 78 %  | 60  |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Challenger         | 30 g   | 60 min | 7 %        |
| Boil      | Challenger         | 70 g   | 5 min  | 7 %        |
| Whirlpool | East Kent Goldings | 50 g   | 15 min | 5.1 %      |