

ESB

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (86.2%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.5 kg (8.6%) | 73 % | 80 |
| Grain | Amber Malt | 0.3 kg (5.2%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 15 min | 6.8 % |
| Boil | Azzacca | 25 g | 60 min | 10.8 % |
| Boil | Sybilla | 20 g | 50 min | 6.8 % |