

ESB #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **9.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Crystal II	0.5 kg (9.1%)	80 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	9 %
Boil	Challenger	25 g	5 min	5.8 %
Aroma (end of boil)	Challenger	25 g	5 min	5.8 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	4.5 %
Dry Hop	East Kent Goldings	25 g	5 day(s)	4.5 %

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfoc	2 g	Boil	15 min