

# ESB 2019

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **8.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Crystal II	0.5 kg (8.7%)	80 %	130
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.4 %
Boil	Palisade	50 g	60 min	7.6 %
Aroma (end of boil)	East Kent Goldings	50 g	2 min	4.5 %
Dry Hop	East Kent Goldings	50 g	3 day(s)	4.5 %

## Extras

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