

# ESB

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (83.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (8.2%)	79 %	16
Grain	Strzegom Karmel 150	0.4 kg (8.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	35 g	60 min	8.5 %
Boil	Endeavour	10 g	10 min	8.5 %

## Extras

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