

ESB v2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **12.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Chevalier Heritage | 5 kg (87%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (8.7%) | 72 % | 236 |
| Grain | Biscuit Malt | 0.25 kg (4.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 6.1 % |
| Boil | Challenger | 30 g | 20 min | 6.1 % |
| Boil | Challenger | 70 g | 0 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|---------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 1400 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | CaSO4 | 7 g | Mash | 60 min |
| Water Agent | Lactic Acid | 8 g | Mash | 60 min |

| | | | | |
|-------------|-------------|-------|------|--------|
| Water Agent | Whirlfloc-T | 2.5 g | Boil | 10 min |
|-------------|-------------|-------|------|--------|