

Extra Special Bitter No. 1

- Gravity **14.7 BLG**
- ABV ---
- IBU **67**
- SRM **10.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.4 kg (63.2%) | 79 % | 6 |
| Grain | Strzegom Bursztynowy | 0.3 kg (7.9%) | 70 % | 49 |
| Grain | Strzegom pszeniczny | 0.5 kg (13.2%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (15.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 22 g | 60 min | 11 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |
| Boil | Willamette | 20 g | 15 min | 5 % |
| Dry Hop | Willamette | 30 g | 3 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |