

# Extra Strong Bitter

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **8.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield  | EBC |
|-------|----------------------------------|-----------------|--------|-----|
| Grain | Simpsons - Golden Promise        | 2 kg (83.3%)    | 80 %   | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (8.3%)   | 73 %   | 120 |
| Grain | Barley, Raw                      | 0.125 kg (5.2%) | 60.9 % | 4   |
| Grain | Aromatic Malt                    | 0.075 kg (3.1%) | 78 %   | 51  |

## Hops

| Use for    | Name               | Amount | Time   | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | East Kent Goldings | 30 g   | 75 min | 4.5 %      |
| Boil       | East Kent Goldings | 15 g   | 10 min | 4.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London ESB Ale | Ale  | Liquid | 125 ml | Wyeast Labs |