

# 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