

GMT 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **7.9**
- 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 **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **65 C**, Time **65 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.25 kg (84.9%)	80 %	7
Grain	Brown Malt (British Chocolate)	0.15 kg (5.7%)	70 %	128
Grain	Biscuit Malt	0.25 kg (9.4%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	30 min	5.9 %
Aroma (end of boil)	Fuggles	25 g	25 min	5.9 %
Aroma (end of boil)	Styrian Golding	25 g	25 min	2.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Slant	80 ml	Wyeast Labs