

## SB2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **6.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **6 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **29 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 8 kg (82.9%)   | 80 %  | 5   |
| Grain | COOKIE                           | 0.6 kg (6.2%)  | 80 %  | 30  |
| Grain | Karmelowy Jasny 30EBC            | 0.4 kg (4.1%)  | 75 %  | 30  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (0.5%) | 73 %  | 800 |
| Grain | Pszeniczny                       | 0.6 kg (6.2%)  | 85 %  | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Chinook  | 60 g   | 60 min | 8.5 %      |
| Boil    | Chinook  | 5 g    | 5 min  | 8.5 %      |
| Boil    | Amarillo | 5 g    | 5 min  | 9.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |        |        |            |
|----------------------------|-----|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 125 ml | White Labs |
|----------------------------|-----|--------|--------|------------|

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | GIPS | 8 g    | Mash    | 60 min |
| Water Agent | MECH | 5 g    | Boil    | 15 min |

### Notes

- 1 WARKA WLP 02  
2 WARKA FM 12  
*Jul 10, 2021, 12:14 AM*