ESB

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(86.2%)*	80 %	5
Grain	Caramunich® typ I	0.5 kg *(8.6%)*	73 %	80
Grain	Amber Malt	0.3 kg *(5.2%)*	75 %	43

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	15 min	6.8 %
Boil	Azzacca	25 g	60 min	10.8 %
Boil	Sybilla	20 g	50 min	6.8 %