

20°

- Gravity **10 BLG**
- ABV **4 %**
- IBU **56**
- SRM **3.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Angus	50 g	30 min	11 %
Boil	Angus	50 g	15 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Lactobacillus	Ale	Liquid	100 ml	Wyeast Labs