

ESB 2019

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **8.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 5 |
| Grain | Crystal II | 0.5 kg (8.7%) | 80 % | 130 |
| Grain | Biscuit Malt | 0.25 kg (4.3%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Challenger | 30 g | 60 min | 7.4 % |
| Boil | Palisade | 50 g | 60 min | 7.6 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 2 min | 4.5 % |
| Dry Hop | East Kent Goldings | 50 g | 3 day(s) | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirlfoc | 2 g | Boil | 15 min |