

# Extra Special Bitter

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **8.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Monachijski	2 kg (44.4%)	80 %	16
Grain	Briess - Wheat Malt, Red	0.3 kg (6.7%)	81 %	5
Grain	Strzegom Karmel 150	0.2 kg (4.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Bramling	40 g	20 min	6 %