

Extra Special Bitter

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **16.1**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Maris Otter Low Colour | 4.5 kg (83.3%) | 80 % | 5 |
| Grain | Crystal I | 0.6 kg (11.1%) | 80 % | 160 |
| Grain | Caraaroma | 0.3 kg (5.6%) | 80 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 5.8 % |
| Boil | Challenger | 20 g | 30 min | 5.8 % |
| Boil | Challenger | 10 g | 10 min | 5.8 % |
| Whirlpool | East Kent Goldings | 50 g | 20 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP005 - British Ale Yeast | Ale | Liquid | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 2 g | Boil | 10 min |
| Fining | Whirlfloc | 2 g | Boil | 10 min |