

# Extra Special Bitter z PK

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **8**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (75.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (7.4%)	79 %	16
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150
Grain	Weyermann - Pale Ale Malt	0.5 kg (9.3%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	35 g	60 min	10 %
Boil	Endeavour	10 g	10 min	7.5 %
Dry Hop	epic	20 g	3 day(s)	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale