

# God save the beer

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- Gravity **13.8 BLG**
- ABV ---
- IBU **66**
- SRM **10.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Grain	Crystal malt	0.2 kg (3.3%)	--- %	340
Grain	Rahr - Premium Pilsner Malt	1.55 kg (25.8%)	80 %	4
Grain	Caramunich® typ I	0.25 kg (4.2%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	50 g	60 min	10.4 %
Aroma (end of boil)	Northern Brewer	25 g	15 min	9 %
Aroma (end of boil)	East Kent Goldings	25 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
London esb	Ale	Dry	11 g	Danstar