

## #60

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **12.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter (Fawcett)	3.3 kg (86.8%)	81 %	6
Grain	Crystal (Castlemalting)	0.3 kg (7.9%)	--- %	150
Grain	Brown (Fawcett)	0.2 kg (5.3%)	--- %	188

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	4.7 %
Whirlpool	East Kent Goldings	65 g	20 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	0.8 g	Boil	10 min