

EBit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **6.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **40.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.32 kg (79.8%)	80 %	5
Grain	Monachijski	0.5 kg (4.8%)	80 %	16
Grain	Strzegom Bursztynowy	0.5 kg (4.8%)	70 %	49
Grain	Karmelowy żytni Strzegom	0.3 kg (2.9%)	75 %	150
Grain	Płatki pszeniczne	0.4 kg (3.8%)	85 %	3
Adjunct	Jęczmień niesłodowany	0.4 kg (3.8%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	65 min	11.2 %
Boil	East Kent Goldings	50 g	25 min	5.1 %
Boil	East Kent Goldings	50 g	10 min	5.1 %

Yeasts

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