

## ESB #1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **6.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Bursztynowy	0.5 kg (8.3%)	70 %	49
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	55 g	60 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
London ESB Ale	Ale	Slant	300 ml	Lallemand