

ESB - TB

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **10**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (44.4%)	79 %	22
Grain	Rahr - Red Wheat Malt	0.3 kg (6.7%)	85 %	89
Grain	Karmelowy żytni Strzegom	0.2 kg (4.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Bramling	40 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---

Notes

- Gotowiec z twójbrowar.pl
Przed gotowaniem: 12/24L
Po gotowaniu: 13,2/21L
Warzone 30.09.2023. Gęstwa po citrusy APA zadana 1.10.2023
06.10.2023 - brak oznak fermentacji
09.10.2023 - zmiana pokrywki na pełne, bez rurki + dogrzewanie na 19 *C
Rozlew - 28.10.2023 - 10L KEG/ 10 L do butelek z 36g cukru białego.
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