

ESBek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **10.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (87%)	83 %	6
Grain	Caramel/Crystal Malt - 70L	0.52 kg (9%)	74 %	135
Grain	Brown Malt (British Chocolate)	0.23 kg (4%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	58 g	60 min	6 %
Boil	East Kent Goldings	33 g	20 min	5.6 %
Boil	East Kent Goldings	17 g	0 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
crossmyloof brew FOUR	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	AMS	6.5 g	Mash	60 min

Water Agent	DWB	36 g	Mash	60 min
Water Agent	Campden tablet	0.8 g	Mash	60 min
Fining	Super Irish Moss	1.5 g	Boil	15 min

Notes

- Woda do zacierania 23 lity do tego jedna pokruszona tabletki campden tablet + 3.9ml AMS + 21.8g DWB.
Do wysładzania 15 litrów wody + 0.5 campden tablet + 2.6 ml AMS + 14.2g DWB.
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