

ESBx1

- Gravity **11.9 BLG**
- ABV ---
- IBU **33**
- SRM **8.5**
- Style **Special/Best/Premium Bitter**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (71.4%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.9%) | 79 % | 22 |
| Grain | Carared | 0.5 kg (11.9%) | 75 % | 39 |
| Grain | Pszeniczny | 0.2 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Boil | Admiral | 15 g | 6 min | 14.3 % |
| Dry Hop | Admiral | 15 g | 5 day(s) | 14.3 % |
| Dry Hop | Admiral | 5 g | 0 day(s) | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 100 ml | Fermentum Mobile |