

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