

# Extra Special Bitter

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **111**
- SRM **5.3**
- 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 **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Viking malt Cookie	0.2 kg (3.8%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	60 g	65 min	17.4 %
Aroma (end of boil)	Styrian Bobek	30 g	7 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11.5 g	Fermentis