

# Extra Special Bitter No. 1

- Gravity **14.7 BLG**
- ABV ---
- IBU **67**
- SRM **10.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2.4 kg (63.2%) | 79 %  | 6   |
| Grain | Strzegom Bursztynowy        | 0.3 kg (7.9%)  | 70 %  | 49  |
| Grain | Strzegom pszeniczny         | 0.5 kg (13.2%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.6 kg (15.8%) | 79 %  | 22  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | lunga      | 22 g   | 60 min   | 11 %       |
| Boil    | Fuggles    | 30 g   | 15 min   | 4.5 %      |
| Boil    | Willamette | 20 g   | 15 min   | 5 %        |
| Dry Hop | Willamette | 30 g   | 3 day(s) | 5 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 6 g    | Safale     |