

# Extra Special Bitter

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **9.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale tippel	5 kg (90.9%)	80 %	6
Grain	Pale ale amber	0.5 kg (9.1%)	80 %	140

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Boil	Fuggles	15 g	30 min	4.5 %
Boil	Challenger	15 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min

## Notes

- 52 - 15 minut podgrzać do 67 ( 1 stopień na minutę) i trzymać godzinę  
*Feb 5, 2017, 12:03 PM*