

Kluska ESB

- Gravity **13.6 BLG**
- ABV ---
- IBU **43**
- SRM **13.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Thomas Fawcett Halcyon | 5 kg (87.7%) | 80.5 % | 5 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (8.8%) | 74 % | 160 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3.5%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northdown | 20 g | 60 min | 7.8 % |
| Boil | Northdown | 20 g | 50 min | 7.8 % |
| Boil | Northdown | 10 g | 45 min | 7.8 % |
| Boil | Styrian Golding | 25 g | 20 min | 3.6 % |
| Boil | Fuggles | 50 g | 0 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| wyeast 1768 | Ale | Liquid | 125 ml | --- |