

# ESBx1

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- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **18.1**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (80.5%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (11.5%)	75 %	150
Adjunct	Pszenica niesłodowana	0.25 kg (5.7%)	75 %	3
Grain	słód zakwaszający	0.05 kg (1.1%)	--- %	3
Grain	Strzegom Czekoladowy 1200	0.05 kg (1.1%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	16 g	60 min	14.3 %
Boil	Fuggles	20 g	15 min	4.5 %
Whirlpool	Fuggles	10 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	25 g	Safale