

ESB #1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **6.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 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)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (87.7%) | 85 % | 7 |
| Grain | Weyermann - Light Munich Malt | 0.3 kg (5.3%) | 82 % | 14 |
| Grain | Weyermann - Caraamber | 0.185 kg (3.2%) | 75 % | 65 |
| Grain | Strzegom Bursztynowy | 0.215 kg (3.8%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.3 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale | Slant | 200 ml | Wyeast Labs |