

## ESB

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Caramunich® typ I	0.5 kg (8.6%)	73 %	80
Grain	Amber Malt	0.3 kg (5.2%)	75 %	43

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	15 min	6.8 %
Boil	Azzacca	25 g	60 min	10.8 %
Boil	Sybilla	20 g	50 min	6.8 %