

ESB 2022

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **8.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (74.1%) | 80 % | 5 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (7.4%) | 79 % | 130 |
| Grain | Biscuit Malt | 0.25 kg (3.7%) | 79 % | 50 |
| Grain | Pszeniczny | 1 kg (14.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 6.1 % |
| Boil | East Kent Goldings | 50 g | 30 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 2 min | 5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirlfoc | 2 g | Boil | 10 min |