

## ESB - TB

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **10**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### 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 **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (44.4%)	79 %	22
Grain	Rahr - Red Wheat Malt	0.3 kg (6.7%)	85 %	89
Grain	Karmelowy żytni Strzegom	0.2 kg (4.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Bramling	40 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---

### Notes

- Gotowiec z twójbrowar.pl  
Przed gotowaniem: 12/24L  
Po gotowaniu: 13,2/21L  
Warzone 30.09.2023. Gęstwa po citrussy APA zadana 1.10.2023  
06.10.2023 - brak oznak fermentacji  
09.10.2023 - zmiana pokrywki na pełne, bez rurki + dogrzewanie na 19 \*C  
Rozlew - 28.10.2023 - 10L KEG/ 10 L do butelek z 36g cukru białego.  
Oct 1, 2023, 12:15 PM