

## Extra Special Bitter (ESB)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **53**
- SRM **7.4**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (75.5%)	80 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (18.9%)	79 %	22
Grain	Biscuit Malt	0.15 kg (5.7%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis