

# Extra Special Bitter

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **16.1**
- Style **Special/Best/Premium Bitter**

## 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Low Colour	4.5 kg (83.3%)	80 %	5
Grain	Crystal I	0.6 kg (11.1%)	80 %	160
Grain	Caraaroma	0.3 kg (5.6%)	80 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	5.8 %
Boil	Challenger	20 g	30 min	5.8 %
Boil	Challenger	10 g	10 min	5.8 %
Whirlpool	East Kent Goldings	50 g	20 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2 g	Boil	10 min
Fining	Whirlfloc	2 g	Boil	10 min