

ESB_5L

Extra Special/Strong Bitter (English Pale Ale)

Type: All Grain

Batch Size (fermenter): 5.00 l

Boil Size: 7.09 l

Boil Time: 60 min

End of Boil Volume: 5.20 l

Final Bottling Volume: 5.00 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 31.08.2011

Brewer: MartinsK

Asst Brewer:

Equipment: 5L

Brewhouse Efficiency: 80.00 %

Est Mash Efficiency: 80.0 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
1.10 kg	1_Pilzenes (3.6 EBC)	Grain	1	88.2 %
0.12 kg	5_Karameļu (tumšais) (230.0 EBC)	Grain	2	9.4 %
0.03 kg	3_Karameļu (gaišais) (30.0 EBC)	Grain	3	2.4 %
3.26 g	Centennial [10.00 %] - Boil 75.0 min	Hop	4	18.3 IBUs
1.96 g	Challenger [7.50 %] - Boil 60.0 min	Hop	5	7.9 IBUs
1.96 g	Fuggles [4.50 %] - Boil 15.0 min	Hop	6	2.4 IBUs
1.31 g	Perle [7.20 %] - Boil 15.0 min	Hop	7	2.5 IBUs
0.14 tsp	Irish Moss (Boil 10.0 mins)	Fining	8	-
0.1 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-

Beer Profile

Est Original Gravity: 1.061 SG

Est Final Gravity: 1.013 SG

Estimated Alcohol by Vol: 6.3 %

Bitterness: 31.1 IBUs

Est Color: 28.1 EBC

Measured Original Gravity: 1.060 SG

Measured Final Gravity: 1.011 SG

Actual Alcohol by Vol: 6.4 %

Calories: 564.1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body

Sparge Water: 5.09 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 1.24 kg

Grain Temperature: 22.2 C

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Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 3.25 l of water at 73.5 C	67.0 C	60 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

Sparge Step: Fly sparge with 5.09 l water at 75.6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 29.41 g

Keg/Bottling Temperature: 21.1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 29.41 g Corn Sugar

Age for: 30.00 days

Storage Temperature: 18.3 C

Notes