ESB (All Grain)

ESB or "extra special bitter." is known for its balance and interplay between malt and hops. ESB ales typically display earthy, herbal English-variety hops. Medium to high hop bitterness, flavor & aroma should be evident. Yeast strains used in these beers lend a fruitiness to an ESB aromatics and flavor. Finishes with a residual malt and defining sweetness. A joyfully rich flavored & medium bodied ale.

Grain Bill	
9.5 lbs.	Maris Otter
0.5 lbs	British Crystal Malt I
0.5 lbs.	British Crystal Malt II
0.5 lbs	Kiln Amber

Boil Additions	
45 Min	1 oz. Hop Pack
15 Min	1 oz. Hop Pack
10 Min	1 oz. Hop Pack
5 Min	1 oz. Hop Pack

Fermentation	
Yeast Options:	
Wyeast 1968	S-04
Wyeast 1275	Nottingham
Wyeast 1028	Omega OYL-005

Specs:	
Expected O.G. @ 70-75% Eff.	1.052-1.058
Expected F.G.	1.013-1.018
IBU	50
Expected ABV	5.0% - 5.50%
SRM	10
Volume	5-5.25 Gallons

Mash Schedule	Temp	Duration
Saccharification Rest	151-153 F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Mash with 3.5 - 4 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.0-5.5 gallons of water. Collect approximately 6.5-7.0 gallons of wort and bring to a boil.

Once wort comes to a boil and after 15 minutes add your first hop addition. Continue adding hops according to the schedule on the left.

After 60 minutes of boiling, chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Ferment at 66-68 F° until fermentation subsides. (*If using a yeast strain that is prone to diacetyl consider increasing fermentation temp after 5-7 days to help clean it up*) If desired rack to secondary fermentor to help clarification.

After fermentation is complete rack to bottles or keg.

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Brewer's Notes:

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Questions?
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