

# Brewsheet: Spring '16 ESB

*Extra Special/Strong Bitter (English Pale Ale)*

**Type:** All Grain

**Date:** 4/24/2016

**Batch Size:** 6.25 gal

**Brewer:** Sean

**Boil Size:** 7.34 gal

**Asst Brewer:**

**Boil Time:** 60 min

**Equipment:** My Keggle and 10 Gal Cooler  
MLT - 5 gal batch

**Taste Rating(out of 50):** 35.0

**Brewhouse Efficiency:** 75.00

**Taste Notes:**

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 9.20 gal Water for Brewing

Mash or Steep Grains				
<b><u>Ingredients for Mashing</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
13 lbs 6.1 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	89.93 %	
9.0 oz	Carared (20.0 SRM)	Grain	3.76 %	
6.0 oz	White Wheat Malt (2.4 SRM)	Grain	2.52 %	
5.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	2.10 %	
4.0 oz	White Wheat Malt (2.4 SRM)	Grain	1.68 %	
<b><u>Single Infusion, Medium-Low Body</u></b>				
<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>	
60 min	Mash In	Add 19.04 qt of water at 167.2 F	152.0 F	
10 min	Mash Out	Decoct 6.58 qt of mash and boil it	168.0 F	
<b><u>Add first wort hops during sparge</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
0.50 oz	Goldings, East Kent [4.80 %] (60 min) (First Wort Hop)	Hops	9.1 IBU	
Sparge with 4.43 gal of 168.0 F water.				

Boil Wort	
	Add water to achieve boil volume of 7.34 gal

Estimated pre-boil gravity is 1.058			
<b><u>Boil Ingredients</u></b>			
<b>Boil</b>	<b>Amount</b>	<b>Item</b>	<b>Type</b>
60 min	0.50 oz	Columbus (Tomahawk) [15.20 %] (60 min)	Hops
60 min	1.50 oz	Goldings, East Kent [4.80 %] (60 min)	Hops
15 min	0.56 items	Whirlfloc Tablet (Boil 15.0 min)	Misc
10 min	0.63 tsp	Yeast Nutrient (Boil 10.0 min)	Misc

<b>Cool and Prepare Fermentation</b>			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 6.25 gal			
<b><u>Ingredients for Fermentation</u></b>			
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>
1 Pkgs	English Ale (White Labs #WLP002)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1.067 SG)			
Measure Actual Batch Volume _____ (Target: 6.25 gal)			

<b>Fermentation</b>	
4/24/2016 - Primary fermentation (14 days at 68.0 F)	
N/A - Secondary fermentation (0 days at 68.0 F)	
N/A - Tertiary Fermentation (0 days at 68.0 F)	
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1.022 SG)	
5/8/2016 - Keg beer at 48.0 F at a pressure of 12.8 PSI	
Age beer for 28.0 days at 35.0 F	
6/5/2016 - Drink and enjoy!	

<b>Notes</b>	
A few handfuls of White Wheat. Trying to get rid of the stash.	

