

Spring '16 ESB

Extra Special/Strong Bitter (English Pale Ale)

Type: All Grain
Batch Size: 6.25 gal
Boil Size: 7.34 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 4/24/2016
Brewer: Sean
Asst Brewer:
Equipment: My Keggle and 10 Gal Cooler
MLT - 5 gal batch
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
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 %
0.50 oz	Goldings, East Kent [4.80 %] (60 min) (First Wort Hop)	Hops	9.1 IBU
1.50 oz	Goldings, East Kent [4.80 %] (60 min)	Hops	24.8 IBU
0.50 oz	Columbus (Tomahawk) [15.20 %] (60 min)	Hops	26.1 IBU
0.56 items	Whirlfloc Tablet (Boil 15.0 min)	Misc	
0.63 tsp	Yeast Nutrient (Boil 10.0 min)	Misc	
1 Pkgs	English Ale (White Labs #WLP002)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.067 SG **Measured Original Gravity:** 1.053 SG
Est Final Gravity: 1.022 SG **Measured Final Gravity:** 1.005 SG
Estimated Alcohol by Vol: 5.99 % **Actual Alcohol by Vol:** 6.26 %
Bitterness: 60.0 IBU **Calories:** 231 cal/pint
Est Color: 9.3 SRM **Color:**
Color

Mash Profile

Mash Name: Single Infusion, Medium-Low Body
Sparge Water: 4.43 gal
Sparge Temperature: 168.0 F

Total Grain Weight: 14.88 lb
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F

Adjust Temp for Equipment: **Mash PH:** 5.4 PH
TRUE

Single Infusion, Medium-Low Body

Step Time	Name	Description	Step Temp
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

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2) **Volumes of CO2:** 2.2

Pressure/Weight: 12.8 PSI **Carbonation Used:** -

Keg/Bottling Temperature: 48.0 F **Age for:** 28.0 days

Storage Temperature: 35.0 F

Notes

A few handfuls of White Wheat. Trying to get rid of the stash.

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