

Brewsheet: Summer '16 ESB

Extra Special/Strong Bitter (English Pale Ale)

Type: All Grain

Date: 7/10/2016

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			
<u>Ingredients for Mashing</u>			
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 %
<u>Single Infusion, Medium-Low Body</u>			
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
<u>Add first wort hops during sparge</u>			
Amount	Item	Type	% or IBU
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		
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
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

Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 6.25 gal			
Ingredients for Fermentation			
Amount	Item	Type	% or IBU
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)			

Fermentation
7/10/2016 - 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)
7/24/2016 - Keg beer at 48.0 F at a pressure of 12.8 PSI
Age beer for 28.0 days at 35.0 F
8/21/2016 - Drink and enjoy!

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

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