

Summer '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: 7/10/2016

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

Est Final Gravity: 1.022 SG

Estimated Alcohol by Vol: 5.99 %

Bitterness: 60.0 IBU

Est Color: 9.3 SRM

Measured Original Gravity: 1.053 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 6.26 %

Calories: 231 cal/pint

Color:



Mash Profile

Mash Name: Single Infusion,
Medium-Low Body

Sparge Water: 4.43 gal

Sparge Temperature: 168.0 F

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

Total Grain Weight: 14.88 lb

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

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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