English Pale Ale (ESB) by AHA Members | [Extra Special/Strong Bitter](https://www.homebrewersassociation.org/homebrew-recipes?style=extra-specialstrong-bitter)

INGREDIENTS

 **For 5 gallons (18.93 L)**

* 10 lb (4.53 kg) Maris Otter malt
* 12 oz (336 g) 60°L crystal malt
* 5 oz (140 g) 160°L crystal malt
* 1.0 oz (28 g) Cascade pellets, 7 % a.a. (first wort)
* 0.5 oz (14 g) Fuggle hops, 4.75% a.a. (30 min)
* 0.5 oz (14 g) Fuggle hops, 4.75% a.a. (10 min)
* White Labs London Ale Yeast (1028)

SPECIFICATIONS

* **Original Gravity:** 1.062
* **Final Gravity:** 1.016
* **ABV:** 6%
* **IBU:** 33
* **SRM:** 14

DIRECTIONS

To brew this English Pale Ale (ESB) recipe, mash at 152°F (67°C) for 60 minutes. Boil for 60 minutes, following schedule.

Primary fermentation at 68°F (20°C).

<https://www.homebrewersassociation.org/homebrew-recipe/english-pale-ale-esb-by-aha-members-brew-gentlemen-brewing-co/>

# Munich Helles

| **Batch Size** | **Boil Time** | **Est. IBU** | **Est. SRM** | **Est. OG** | **Est. FG** | **Est. ABV** |
| --- | --- | --- | --- | --- | --- | --- |
| 5.25 gal | 90 min | 17 | 4.5 | 1.047 SG | 1.009 SG | 5.0% |

### Fermentables

| **Name** | **Amount** | **%** |
| --- | --- | --- |
| Belgian Pilsner Malt | 8 lbs 2 oz | 87 |
| Munich Light | 1 lb 2 oz | 12 |
| Melanoidin Malt | 2 oz | 1 |

### Hops

60 Min

| **Name** | **Amt/IBU** | **Time** | **Use** | **Form** | **Alpha %** |
| --- | --- | --- | --- | --- | --- |
| Any Noble Hop | ~ 17 IBU | 60 Min | Boil | Pellet | 3-5% |

### Yeast

| **Name** | **Lab** | **Attenuation** | **Ferm Temp** |
| --- | --- | --- | --- |
| WLP029 German Ale/Kölsch | White Labs | ~80% | 58°F/15°C |

### ****Process****

– Mash at 150°F/66°C for 60 minutes (~4 gallons)  
– Sparge with 170°F/77°C water (~5.25 gallons)  
– Chill, pitch, and ferment for 4-5 days  
– Ramp temp to 68°F/20°C and allow beer to finish fermenting (usually 3-5 more days)  
– Cold crash for 12-24 hours then fine with gelatin (optional) and let sit for another 12-24 hours  
– Package, carbonate, enjoy!

##### All recipes are designed for 5 gallons of packaged beer (5.25 gallons into the fermenter), 75% efficiency on a batch sparge setup, 1.15 gallon/hour boil-off, Tinseth is used for IBU, fermented in primary only, all additions before 30 minutes are measured by IBU contribution (not weight), yeast starters are made using the *[BrewUnited yeast calculator](https://www.brewunited.com/yeast_calculator.php" \t "_blank)*, Irish Moss/Whirlfloc added at 15 minutes left in boil, some salts are added to my filtered soft water. Consider using quality software to scale these recipes to your system, I prefer *[BeerSmith](http://www.beersmith.com/)*. If you have any questions, please do not hesitate to ask!

<http://brulosophy.com/recipes/munich-helles/>

### maple pecan porter

Method: **All Grain**   
Style: [**Robust Porter**](https://www.brewersfriend.com/styles/robust-porter-pre-2015/)  
Boil Time: **60 min**   
Batch Size: **5.5 gallons***(fermentor volume)*   
Boil Size: **7.5 gallons**  
Boil Gravity: **1.040** *(recipe based estimate)*  
Efficiency: **75%***(brew house)*   
Calories: **182 calories** (Per 12oz)

Original Gravity:

**1.055**

Final Gravity:

**1.013**

ABV (standard):

**5.53%**

IBU (tinseth):

**37.75**

SRM (morey):

**40**

Mash pH

**n/a**

**Fermentables**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Amount** | **Fermentable** | **PPG** | **°L** | **Bill %** |
| 8 lb | [American - Pale 2-Row](https://www.brewersfriend.com/fermentables/american-pale-2-row/) | 37 | 1.8 | 69.6% |
| 1.5 lb | [American - Chocolate](https://www.brewersfriend.com/fermentables/american-chocolate/) | 29 | 350 | 13% |
| 1 lb | [American - Black Malt](https://www.brewersfriend.com/fermentables/american-black-malt/) | 28 | 500 | 8.7% |
| 1 lb | [American - Caramel / Crystal 60L](https://www.brewersfriend.com/fermentables/american-caramel-crystal-60l/) | 34 | 60 | 8.7% |
| **11.5 lb** | **Total** |  |  |  |

**Hops**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Amount** | **Variety** | **Type** | **AA** | **Use** | **Time** | **IBU** |
| 1 oz | [Cascade](https://www.brewersfriend.com/hops/cascade/) | Pellet | 10 | Boil | 60 min | 37.75 |

**Hops Summary**

|  |  |  |  |
| --- | --- | --- | --- |
| **Amount** | **Variety** | **Type** | **AA** |
| 1 oz | Cascade | Pellet | 10 |
| **1 oz** | **Total** |  |  |

**Mash Guidelines**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Amount** | **Description** | **Type** | **Temp** | **Time** |
| 16.8 qt |  | Infusion | 152 °F | 60 min |
| Starting Mash Thickness: 1.4 qt/lb | | | | |

**Other Ingredients**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Amount** | **Name** | **Type** | **Use** | **Time** |
| 24 oz | maple | Other | Boil | 10 min. |
| 1 lb | pacanes | Other | Boil | 20 min. |

**Yeast**

|  |
| --- |
| [Danstar - Nottingham Ale Yeast](https://www.brewersfriend.com/yeasts/danstar-nottingham-ale-yeast/) |
| |  |  |  |  | | --- | --- | --- | --- | | **Amount:** | 1 | | | | **Attenuation (avg):** | 77% | **Flocculation:** | High | | **Optimum Temp:** | 57 - 70 °F | **Starter:** | No | | **Fermentation Temp:** | 70 °F | **Pitch Rate:** | 0.35 *(M cells / ml / ° P)* 99 B cells required | |

**Quick Water Requirements**

|  |  |  |
| --- | --- | --- |
| **Water** | **Gallons** | **Quarts** |
| Total mash water needed | 8.73 | 34.9 |
| Strike water volume at mash thickness of 1.4 qt/lb | 4.03 | 16.1 |
| Remaining sparge water volume | 4.7 | 18.8 |
| Grain absorption losses | -1.44 | -5.8 |
| Mash Lauter Tun dead space | -0.25 | -1 |
| Amount going into kettle | 7.04 | 28.2 |
| Boil off losses | -1.5 | -6 |
| Hops absorption losses | -0.04 | -0.2 |
| Amount going into fermentor | 5.5 | 22 |
| **Total:** | **8.73** | **34.9** |

<https://www.brewersfriend.com/homebrew/recipe/print/221225>

THE WHITE HOUSE HONEY ALE

INGREDIENTS

2 (3.3 lb) cans light malt extract

1 lb light dried malt extract

12 oz crushed amber crystal malt

8 oz Biscuit Malt

1 lb White House Honey

1 ½ oz Kent Goldings Hop Pellets

1 ½ oz Fuggles Hop pellets

2 tsp gypsum

1 pkg Windsor dry ale yeast

¾ cup corn sugar for priming

DIRECTIONS

1. In an 12 qt pot, steep the grains in a hop bag in 1 ½ gallons of

sterile water at 155 degrees for half an hour. Remove the grains.

2. Add the 2 cans of the malt extract and the dried extract and bring

to a boil.

3. For the first flavoring, add the 1 ½ oz Kent Goldings and 2 tsp of

gypsum. Boil for 45 minutes.

4. For the second flavoring, add the 1 ½ oz Fuggles hop pellets at

the last minute of the boil.

5. Add the honey and boil for 5 more minutes.

6. Add 2 gallons chilled sterile water into the primary fermenter and

add the hot wort into it. Top with more water to total 5 gallons.

There is no need to strain.

7. Pitch yeast when wort temperature is between 70-80˚.

Fill airlock halfway with water.

8. Ferment at 68-72˚ for about seven days.

9. Rack to a secondary fermenter after five days and ferment for

14 more days.

10. To bottle, dissolve the corn sugar into 2 pints of boiling water for

15 minutes. Pour the mixture into an empty bottling bucket.

Siphon the beer from the fermenter over it. Distribute priming

sugar evenly. Siphon into bottles and cap. Let sit for 2 to 3

weeks at 75˚.

<https://obamawhitehouse.archives.gov/sites/default/files/image/wh_beer_recipe_both.pdf>