

Rob’s English ESB - 5.3%

**Strong Bitter**  
Author: The Malt Miller  
  
Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.71  
Colour : 14 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.042  
Original Gravity : 1.055  
Final Gravity : 1.015

**Fermentables (1.35 kg)**  
1.27 kg - Maris Otter 5.5 EBC (93.8%)  
^ The Malt Miller (UK) MAL-00-038  
55 g - Caramalt 29.5 EBC (4.1%)  
^ The Malt Miller (UK) MAL-01-014  
29 g - Dark Crystal Malt 240 EBC (2.1%)  
^ The Malt Miller (UK) MAL-01-002

**Hops (23 g)**  
60 min - 13.3 g - East Kent Goldings - 5.4% (...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

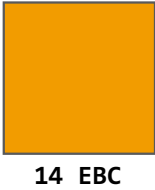
**Hop Stand**  
30 min hopstand @ 80 °C  
30 min - 9.7 g - East Kent Goldings - 5.4% (4...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

**Miscellaneous**  
Mash - 0.66 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.64 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.21 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.38 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
10 min - Boil - 1 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1

**Yeast**  
0.4 pkg - Neales Brewing Supplies Classic Eng...  
^ The Malt Miller (UK) YEA-02-021

**01 Brouwpunt 5L (60min) (rev 4)**  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.06 L  
Sparge Water : 5.12 L  
Boil Time : 60 min  
Total Water : 9.18 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 90 min - Temperature  
75 °C - 10 min - Mash out

**Fermentation Profile**  
01 Ale + DR + Conditioning  
20 °C - 10 days - Primary  
22 °C - 4 days - Diacetyl rest  
20 °C - 14 days - Carbonation  
20 °C - 28 days - Conditioning

**Water Profile**  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 68

SO/Cl ratio: 2.7  
Mash pH: 5.38  
Sparge pH: 6

**Measurements**

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 5.6 %, IBU = 39.5, OG = 1.055, FG = 1.012.

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## Recipe Notes

Pitch 4 grams of yeast.