

ESB - 5.8%

Strong Bitter

Author: Chris Colby

Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.75
 Colour : 26 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.061
 Final Gravity : 1.017

Fermentables (1.5 kg)

1.379 kg - Pale Ale Malt 5.5 EBC (91.7%)
 ^ The Malt Miller (UK) MAL-00-042
 43 g - Biscuit Malt 55 EBC (2.9%)
 ^ The Malt Miller (UK) MAL-00-024
 36 g - Crystal Malt 150 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-01-008
 36 g - Dark Crystal Malt 240 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-01-002
 9 g - Chocolate Malt 950 EBC (0.6%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (28.2 g)

60 min - 7.6 g - First Gold (T90) - 7.5% (26...
 ^ The Malt Miller (UK) HOP-04-006
 15 min - 8.8 g - First Gold (T90) - 7.5% (17...
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 11.8 g - Fuggles - 4.5% (2 IBU)

Miscellaneous

Mash - 0.52 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.96 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.82 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.42 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.51 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 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
 10 min - Boil - 0.05 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4

Yeast

0.9 pkg - Wyeast Labs London ESB Ale 1968

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.51 L
 Sparge Water : 4.81 L
 Boil Time : 60 min
 Total Water : 9.32 L



26 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 22 °C - 6 days - Primary
 27 °C - 4 days - Conditioning
 10 °C - 3 days - Cold Crash

Water Profile

Distilled Water (Style - Ordinary Bitter)
 Ca 50 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.41
 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:

ESB

Recipe Notes

Target: ABV = 6.0 %, IBU = 45, OG = 1.061, FG = 1.015.