






EXTRA SPECIAL BITTER



In comparison to old style English pale ales, ESBs (Extra Special Bitters) are higher in alcohol and bitterness than regular Bitters. This is a very well balanced beer with a full malt character that is very easy to drink despite "bitter" being part of the name. So dim the lights, play some darts, and pretend you are getting pissed in an English pub with this UK favorite.

Ingredients

UK Crystal 60	1.0 lb	
Flaked Corn	8 oz	
UK Maris Otter	8 oz	
Light Liquid Extract (LME)	7.0 lb	
Target Hops	1 oz	
Kent Golding Hops	1 oz	
Whirlfloc Tablet	1 pc	

Yeast: A09 Pub
Wyeast 1968, 1469 or London ESB Dry

Brew Specs

Style: Bitter
OG: 1.052
FG: 1.014
IBU: 40
ABV: 5.1
Yield: 5 Gallons

*specs assuming four gallon boil

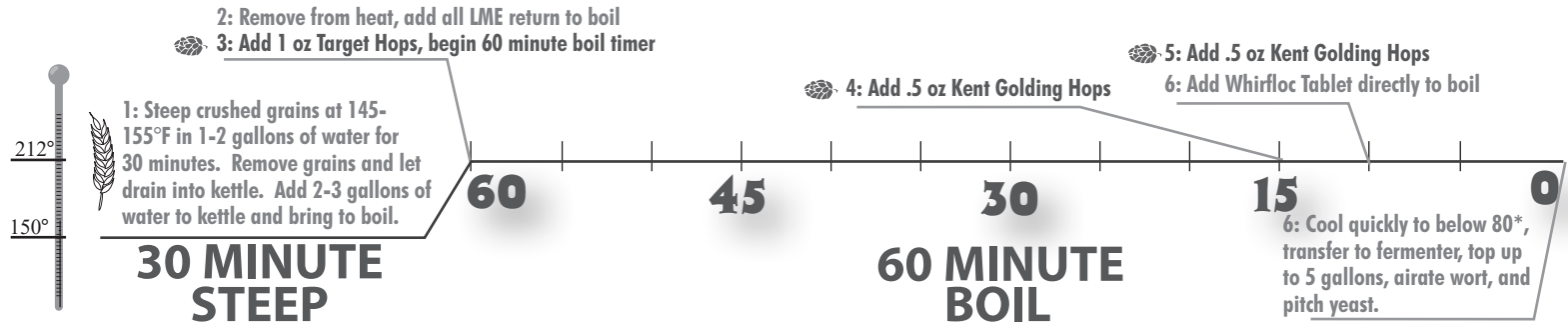
Fermentation

1 Stage Fermentation
10-20 days at 62°-72°F
OR
2 Stage Fermentation
Primary: 7-10 days at 62°-72°F
Secondary: 10-14 days at 62°-72°F
Bottle and condition at 60°-70°F for 10-30 days or until carbonated

Recipe Tips

- Some diacetyl is ok in ESBs, but to avoid overdoing it when using liquid yeast and to avoid the yeast falling out too quickly, it is especially important with this beer to pitch the correct amount of yeast. This can be done by building a yeast starter a day or two in advance to grow more yeast. Alternatively, you could pitch 2-3 packs/vials of liquid yeast, or use the dry yeast strain.
- While not exactly traditional, try dry hopping this beer for a brighter hop aroma

Brew Schedule



Brewing Notes and Measurements

Brew Date _____
Measured Original Gravity _____
Measured Volume in Primary _____

Days in Primary _____
Days in Secondary _____
Measured Final Gravity _____
Date Bottled/Kegged _____

Yeast pitching temp: _____
Day 1: _____ Day 3: _____ Day 5: _____
Day 7: _____ Day 10: _____ Day 14: _____

Other Notes/Tasting Notes
