







# 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: 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

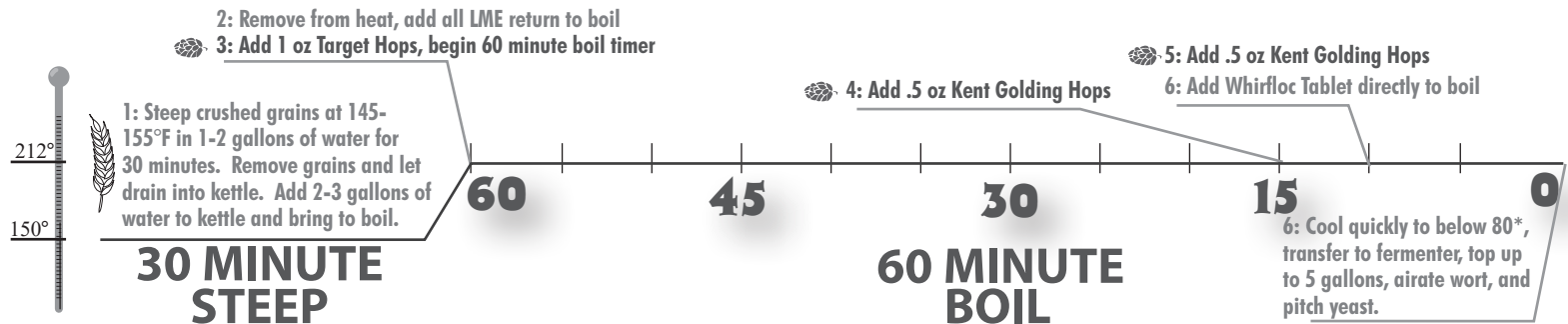
## Fermentation

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

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