

Thank you for choosing
True to Style Recipe Kit



Notes:

If you have any questions or comments please contact:
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Batch size	5 gal
Orig. Gravity	1.048-1.060
Final Gravity	1.011-1.016
Color	8-18 SRM
Bitterness	30-50 IBU
Alcohol	4.6-6.2% ABV

Extra Special Bitter

All-Grain Recipe Kit

English Extra Strong Bitters are a wonderful change of pace. This style has a unique bitter taste that sets it apart from a pale ale. ESB's are an average strength to moderately strong British beer. This is designed to be easy drinking due to its low alcohol content. Cheers and enjoy!

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Kit Contents

11 lbs Crushed Grains
Grain Bag
Hop Bag
Whirlfloc tablet
1.5 oz Bittering Hops, Fuggles
.5 oz Aroma Hops, Fuggles
Instruction Sheet
Liquid Yeast - White Labs London Ale
Commemorative Beer Sign

BJCP Style Guidelines

OG: 1.048-1.060
FG: 1.011-1.016
IBU: 30-50
SRM: 8-18
ABV: 4.6-6.2%

Starting Gravity:

Final Gravity:

ABV:
 $SG-FG \times 131.25 = ABV\%$

Getting Started

Along with this all-grain recipe kit which, there is some equipment needed for a successful brew. Here is what is required -

Mash Tun:

You will need a pot or cooler that is at least 5 gallons for mashing your grains

Brew pot:

Brewpot volume must be at least 8 gallons.

Misc:

You will need to cool around 5 gallons of wort. This will require ice or counter flow chiller. If you don't have a counter flow chiller a sink with ice works great!

Thermometer

Spoon

Racking cane and hose (to transfer wort to fermenter)

Sanitizer

Fermenter with airlock



A quality sanitizer is ABSOLUTELY NECESSARY! Because of the nature of brewing all items that come in contact with the wort must be sanitized!

Brewing Instructions

Total mash time: 60 minutes

Mash grains in 4.3 gallons of water @ 150 degrees for 60 minutes

Mash out at 168 degrees for 10 minutes

Run off wort and recirculate over grain bed until wort flows clear and grain bed has been established.

Sparge @ 170 degrees until you collect a total of approx. 6.5 gallons of wort.



Tip: When sparging, take your time and SPARGE SLOWLY! It truly does make a difference.

Total boil time: 60 minutes

Set timer for 60 minutes when wort begins to boil. Add first hop addition (1.5oz Fuggles) for 60 minutes

At 15 minutes before the end of the boil, add second hop addition (.5oz Fuggles)

Also at 15 minutes before the end of the boil, add whirlfloc tablet

Cool wort to 68 degrees and rack to fermenter (an ice bath in the sink or a counter-flow chiller works great!)

Take a gravity ready once you have 5 gallons of wort

Aerate wort (shake) vigorously. Add yeast and ferment for 6 days at 68 degrees

Rack to secondary and lager for at least 2 weeks @ 32-40 degrees
The colder the clearer the beer!

After 2-4 weeks lagering (cold storage at 35-40 degrees) move to bottles or keg and carbonate

Hop Schedule (60 Minute boil)

60 min - Add 2 oz Fuggles Hop

15 min - Add 1 oz Fuggles Hop

15 min - Add whirlfloc tablet

0 min - Chill wort and transfer