

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**

### **Mini-Mash 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

2.5 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  
6 lbs DME  
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-FGx131.25=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

Add 6 quarts of water to boil pot. Heat to 155 degrees.

Steep grains @ 150 degrees for 20 minutes.

Rinse grain bag with 2 quarts of 170 degree water. Add water to bring volume to 2 3/4 gallons.

Add Malt Extract to boil pot and bring to a boil. This kit uses DME (dry malt extract).

When adding DME, add slowly and watch out for boil over!



Tip: To prevent boil-overs add malt slow and keep a spray bottle with water handy to spray wort. This will dissipate the foam immediately!

### 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