

CRISP ENGLISH ESB


Bold Maris Malt body with caramel | ABV 5.5% | IBU 30 | OG 1052 SG


This Strong bitter is a great recipe to let our heritage Maris Otter® barley showcase its malt character to the fullest. Highly drinkable with a good balance between our malts and classic English hop varieties, this beer is darkened and sweetened with caramel notes by the Crystal, Amber and just a touch of Roast Barley to deepen the reddish hues.

BASICS

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1052 SG
FINAL GRAVITY:	1009 SG
IBUs:	30
COLOUR (EBC/SRM):	23 / 12
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
MARIS OTTER® ALE	321	92
CRYSTAL 150	18	4.5
AMBER	12	3
ROAST BARLEY	2	0.5
TOTAL	353	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
CHALLENGER	1397	40	7	Start of boil
FUGGLE	889	20	5.5	Middle
EAST KENT GOLDINGS	1505	40	6.5	Flame out

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	66°C / 151°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 70°F



MASH LIQUOR VOL (LITRES): 879



LIQUOR / MASH RATIO: 2.5 : 1



TIMINGS

MASH: 60 mins **BOIL:** 60 mins



YEAST

LALLEMAND LONDON ESB



Carl's Top Tip

"A 20 minute steep in the copper prior to casting the wort will extract aromas of lavender, spice, honey and thyme from the East Kent Goldings hops."