

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	

 **Mike'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.”