

Here is the recipe of the ESB if anyone is interested.

Brewer: Brian Girard

Batch Size: 5.00 gal

Boil Size: 6.52 gal

Color: 11.4 SRM

Bitterness: 40.1 IBUs

Est OG: 1.057 (14.0° P)

Est FG: 1.015 SG (3.9° P)

ABV: 5.5%

Style: Extra Special/Strong Bitter (English Pale Ale) (8C)

Style Guide: BJCP 2008

Equipment: Pot and Cooler (5 Gal/19 L) - All Grain

Boil Time: 60 min

Mash Profile: Single Infusion, Full Body, No Mash Out

Fermentation: Ale, Two Stage

Taste Rating: 35.75 (WIZARDs avg. rating)

Ingredients

Amount	Name	Type	#
8 lbs	Pale Malt (2 Row) UK (2.5 SRM)	Grain	1
1 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	2
4.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3
2.0 oz	Black (Patent) Malt (500.0 SRM)	Grain	4
1 lbs	Brown Sugar, Light (8.0 SRM)	Grain	5
1.5 oz	Goldings, East Kent [5.5%] - Boil 60 min	Hops	6
0.5 oz	Northern Brewer [7.5%] - Boil 60 min	Hops	7
1.00	Whirlfloc Tablet (Boil 15 min)	Misc	8
0.5 oz	Fuggles [5.0%] - Boil 2 min	Hops	9
1 pkgs	London ESB Ale (Wyeast Labs #1968)	Yeast	10

Optional step would be to dry hop 0.75 oz. of UK Fuggles but it apparently wasn't needed because I never did it.

Cheers!

-Brian