

EXTRA SPECIAL BITTER (All Grain)

Official NORTHERN BREWER Instructional Document

Think of this as a British Bitter squared - more malt and more hops equals higher gravity, bigger body, more bitterness, and more intense flavors and aromas. A more complex beer than an "ordinary" low-gravity bitter, an ESB is a showcase for high-quality hops and brewing skill, meant to be enjoyed with consideration rather than merely quaffed. Our kit pours with a rich red color and white head and pronounced aromas of hop and fruit.

OG 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs. English Maris Otter
- 1 lbs. English Medium Crystal

BOIL ADDITIONS & TIMES

- 2 oz. Willamette (60 min)
- 1 oz. UK Kent Goldings (15 min)
- 1 oz. UK Kent Goldings (5 min)

YEAST

- If you chose dry yeast:
SAFALE S-04.
Optimum temperature: 64-75° F.
- If you chose liquid yeast:
WYEAST #1968 LONDON ESB YEAST.
Optimum temperature: 64-72° F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

2 oz. Willamette (60 min)

1 oz. UK Kent Goldings (15 min)

1 oz. UK Kent Goldings (5 min)

YEAST

If you chose dry yeast:

SAFALE S-04.

Optimum temperature: 64-75° F.

If you chose liquid yeast:

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