

LAKEFRONT ORGANIC ESB (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Lakefront Brewery's ESB is one of the few beers brewed in the world using 100% certified organic ingredients including the hops! A classic British style Extra Special Bitter that pours a brilliant amber with a nice off-white head. Organic hops lend a citrusy bite to the malty flavor to yield a very refreshing taste. Goes great with burgers and grilled vegetables, a nice summer meal! Ideal Serving Temp: 52-54° F.

OG 1.055 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9.25 lbs. Briess Organic 2-row
- .75 lbs. Briess Organic Caramel 60L
- .5 lbs. Briess Organic Caramel 20L

BOIL ADDITIONS & TIMES

- 1.25 oz. Organic UK Fuggle (90 min)
- .25 oz. Organic UK Fuggle (15 min)
- .5 oz. Organic UK Fuggle (0 min)

YEAST

- If you chose dry yeast:
SAFALE US-05.
Optimum temperature: 59-75°F
- If you chose liquid yeast:
WYEAST #1056 AMERICAN ALE YEAST.
Optimum temperature: 60-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

90 MINUTE BOIL

1.25 oz. Organic UK Fuggle (90 min)

.25 oz. Organic UK Fuggle (15 min)

.5 oz. Organic UK Fuggle (0 min)

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F

NOTES

Lakefront recommends a 90-minute boil for this recipe.