



Brewer's Friend Heading Recipe Stats Hops Summary

EASY-E.SB

Added By: **Anonymous**
 Method: **Extract**
 Style: **Extra Special/Strong Bitter (ESB)**
 Boil Time: **60 min**
 Batch Size: **5 gallons** (*fermentor volume*)
 Boil Size: **3 gallons**
 Boil Gravity: **1.089** (*recipe based estimate*)
 Efficiency: **35%** (*steeping grains only*)
 Source: **Brewhouse Dietz**

Original Gravity: **1.053** Final Gravity: **1.014** ABV (standard): **5.12%**
 IBU (tinseth): **30.36** SRM (morey): **13.25** ■

Fermentables						
Amount	Fermentable	PPG	°L	Bill %		
6 lb	Dry Malt Extract - Amber	42	10	82.8%		
6 lb	Total					
Steeping Grains						
Amount	Fermentable	PPG	°L	Bill %		
0.5 lb	American - Vienna	35	4	6.9%		
0.5 lb	American - Caramel / Crystal 60L	34	60	6.9%		
0.25 lb	Belgian - Special B	34	115	3.4%		
Hops						
Amount	Variety	Type	AA	Use	Time	IBU
1.5 oz	East Kent Goldings	Pellet	5	Boil	60 min	20.08
1 oz	East Kent Goldings	Pellet	5	Boil	30 min	10.29
Other Ingredients						
Amount	Name	Type	Use	Time		
1 each	gelatin	Fining	Secondary	4 min		
Yeast						
Mangrove Jack - Newcastle Dark Ale Yeast						
Attenuation (avg): 73%		Flocculation: Medium				
Optimum Temp: 64 - 72 °F		Starter: No				
Priming						
Method: table sugar		Amount: 2.9 oz/ 5 gal		CO ₂ Level: 2.0 Volumes		

This recipe is not shared.

Last Updated: 2014-02-20 20:16 UTC