

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):	25
ORIGINAL GRAVITY:	52 SG
FINAL GRAVITY:	9 SG
IBUs:	30
COLOUR (EBC/SRM):	23 / 12
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
MARIS OTTER® ALE	4.920	92
CRYSTAL 150	0.270	4.5
BROWN	0.180	3
ROASTED BARLEY	0.030	0.5
TOTAL	5.390	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
CHALLENGER	25	16	7	Start of boil
FUGGLE	25	10	5.5	Middle
EAST KENT GOLDINGS	40	5	6.5	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	66°C / 151°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	83%
 MASH LIQUOR VOL (LITRES):	17
 LIQUOR / MASH RATIO:	2.5 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins

YEAST

LALLEMAND ESB - 11G

Crisp Malt's Top Tips

"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."

