



# Burton Union ESB (All Grain)

In the classic English brewing city of Burton upon Trent, an unusual fermentation technique developed whereby the brewers recirculated their fermenting beers through a series of connected casks which came to be called the Burton Union, and it was through these unions that each brewery's yeast evolved to produce its own unique house character. This classic, award-winning Extra Special Bitter pays homage to the spirit of the Burton brewers, showcasing its malt complexity against the backdrop of balanced bitterness and a mineral dryness, and finishing with a pleasant fruity-earthly hop character.

### Just the Facts, Ma'am:

BJCP Style: 8C. Extra Special/Strong Bitter (English Pale Ale)  
Original Specific Gravity: 1.051 - 1.055  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.4%  
Color: 14 SRM (That's extra special amber to you!)  
International Bittering Units: 29  
Time to Awesome Drinkability: 6 Weeks!

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

7.6 lbs Maris Otter Malt  
0.8 lbs Light Wheat Malt  
8 oz 90L Crystal Malt  
8 oz 120L Crystal Malt  
1/3 oz Burton Water Salts

#### Hops & Hop Addition Schedule:

1/2 oz Centennial Hops (Bittering, 60 Minutes)  
1/2 oz Fuggle Hops (Bittering, 20 Minutes)  
1/2 oz Centennial Hops (Flavor, 10 Minutes)  
1/2 oz Fuggle Hops (Flavor & Aroma, 5 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1968 London ESB Yeast  
Wyeast 1275 Thames Valley Ale Yeast

Or

Dry Yeast: Cellar Science English Dried Ale Yeast  
Safale S-04 Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

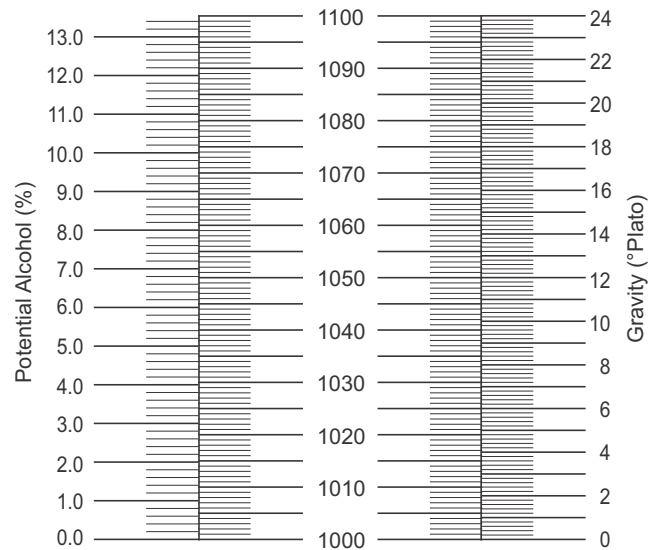
#### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

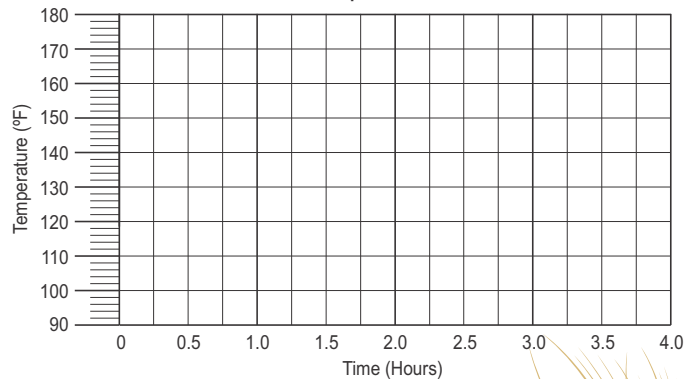
### Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### OG



### Mash Temperature and Time



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