# **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.

### O.G: 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**

- DRY YEAST (DEFAULT): Safale S-04.

Optimum temperature: 64-75° F.

- **LIQUID YEAST OPTION:**Wyeast #1968 London ESB Yeast.
Optimum temperature: 64-72° F.

#### PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

# 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**

# **DRY YEAST (DEFAULT):**

Safale S-04.

Optimum temperature: 64-75° F.

## LIQUID YEAST OPTION:

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