

ESB BITTER

BJCP 2015: 11B



ALL-GRAIN METHOD (13255)

3.6kg SM Maris Otter



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 1028

WLP002

Boil Volume: 28 litres

MG Premium Ale

S-04

Mash time: 60 mins @ 67°C

Nottingham

MJ M36 Liberty Bell

Boil time: 60 mins



SPECIALTY MALTS

0.25kg GF Biscuit

0.25kg SM Crystal Medium

0.25kg SM Crystal Dark



HOPS

30g East Kent Goldings

@ 60 (Bittering hops)

30g East Kent Goldings

@ 30 (Flavour hops)

30g Fuggles

@ 5 (Aroma hops)

30g Fuggles

@ Dry hop (3 to 7 days)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

Wyeast 1028 – London Ale

WLP002 – English Ale

SafAle S-04

Danstar Nottingham

Morgans Premium Ale

MJ M36 Liberty Bell



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 67°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.041
Estimated F.G. : 1.010
Estimated ABV : 4.1%

SRM : 14
IBUs : 35

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: An average-strength to moderately-strong British bitter ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style.

Aroma: Hop aroma moderately high to moderately low, typically with a floral, earthy, resinous, and/or fruity character. Medium to medium-high malt aroma. Medium-low to medium-high fruity esters.

Appearance: Light amber to deep copper colour. Good to brilliant clarity. Low to moderate off-white head.

Flavour: Medium to medium-high bitterness with supporting malt flavours evident. The malt profile is typically bready, biscuit, nutty, or lightly toasty, and can have a moderate toffee or caramel flavour. Hop bitterness and flavour should be noticeable, but should not totally dominate the malt flavours.

Mouthfeel: Medium-light to medium-full body. Low to moderate carbonation. Stronger versions may have a slight alcohol warmth but this character should not be too high.