



ESB BITTER



ALL-GRAIN METHOD (13255)

- 3.6kg SM Maris Otter



SPECIALTY MALTS

- 0.25kg GF Biscuit
- 0.25kg SM Crystal Medium
- 0.25kg SM Crystal Dark



SUGGESTED YEAST

Liquid:

- Wyeast 1028
London Ale

Dry:

- SafAle S-04
- Lallemant Nottingham
- MG Premium Ale
- MJ M36 Liberty Bell



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | |
|--------------------------|---|---------|------------------|
| ▪ 30g East Kent Goldings | @ | 60 min | (Bittering hops) |
| ▪ 30g East Kent Goldings | @ | 30 min | (Flavour hops) |
| ▪ 30g Fuggles | @ | 5 min | (Aroma hops) |
| ▪ 30g Fuggles | @ | Dry hop | (3 to 7 days) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.