

EXTRA BESTEST BOY ESB - DEREK SPRINGER

Extra Special/Strong Bitter (English Pale Ale)

Type: All Grain

Date: 05 May 2015

Batch Size (fermenter): 5.50 gal

Brewer: SUPERDAVE HOFER

Boil Size: 6.72 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Superdave Keggle / Mash Tun - All Grain

End of Boil Volume: 5.72 gal

Brewhouse Efficiency: 72.00 %

Final Bottling Volume: 4.75 gal

Est Mash Efficiency: 72.0 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30.0

Taste Notes:

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	87.0 %
1 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	2	8.7 %
8.0 oz	Victory Malt (25.0 SRM)	Grain	3	4.3 %
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	4	17.8 IBUs
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	5	13.7 IBUs
2.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	6	17.7 IBUs
1.0 pkg	Burton Ale (White Labs #WLP023) [35.49 ml]	Yeast	7	-
1.00 oz	Admiral [14.75 %] - Dry Hop 4.0 Days	Hop	8	0.0 IBUs

Beer Profile

Est Original Gravity: 1.056 SG

Measured Original Gravity: 1.046 SG

Est Final Gravity: 1.015 SG

Measured Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 5.4 %

Actual Alcohol by Vol: 4.7 %

Bitterness: 49.2 IBUs

Calories: 151.6 kcal/12oz

Est Color: 11.1 SRM

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge

Total Grain Weight: 11 lbs 8.0 oz

Sparge Water: -10.99 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

Tun Temperature: 72.0 F

Adjust Temp for Equipment: TRUE

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.88 qt of water at 167.4 F	153.0 F	60 min

Sparge Step: Batch sparge with 2 steps (Drain mash tun , 1.17gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 3.73 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Single Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 3.73 oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

RECIPE CRED: DEREK SPRINGER / FIVE BLADES BREWING:

<http://www.fivebladesbrewing.com/extra-bestest-boy-esb/>

Created with [BeerSmith](#)