



# Episode 007 - ESB Bond



Added By: **futur3h4wk**  
 Method: **All Grain**  
 Style: **Extra Special/Strong Bitter (ESB)**  
 Boil Time: **60 min**  
 Batch Size: **4.25 gallons** (*fermentor volume*)  
 Boil Size: **5.5 gallons**  
 Boil Gravity: **1.042** (*recipe based estimate*)  
 Efficiency: **70%** (*brew house*)

Original Gravity: **1.055**      Final Gravity: **1.014**      ABV (alternate): **5.55%**  
 IBU (tinseth): **39.78**      SRM (mosher): **6.44**     

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
7 lb	American - Pale 2-Row	37	1.8	77.8%
2 lb	German - Munich Light	37	6	22.2%
<b>9 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
0.5 oz	Fuggles	Pellet	5.2	Boil	60 min	12.45
0.5 oz	Challenger	Pellet	6.9	Boil	60 min	16.52
0.2 oz	East Kent Goldings	Pellet	7.2	Boil	60 min	6.9
1 oz	Crystal	Pellet	4.1	Boil	5 min	3.91

## Hops Summary

Amount	Variety	Type	AA
0.5 oz	Challenger	Pellet	6.9
1 oz	Crystal	Pellet	4.1
0.2 oz	East Kent Goldings	Pellet	7.2
0.5 oz	Fuggles	Pellet	5.2

## Mash Guidelines

Amount	Description	Type	Temp	Time
--		Infusion	158 F	60 min
Starting Mash Thickness: 1.5 qt/lb				

## Yeast

Wyeast - American Ale 1056			
<b>Attenuation (avg):</b>	75%	<b>Flocculation:</b>	Med-Low
<b>Optimum Temp:</b>	60 - 72 °F	<b>Starter:</b>	No

This recipe is shared.



View Count: 61

Brew Count: 0

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