

LOVE2BREW

EXTRA SPECIAL BITTER (ALL-GRAIN)



Often referred to as an ESB, the love2brew Extra Special Bitter is a unique take on this classic style. True to style our ESB is a medium-bodied brew that pours a light copper color and is traditionally served with lower carbonation than other brews. Low on hop aroma this brew is backed up with some moderate hop bitterness and supported by a malt-forward taste that envelopes the palate. We spice things up with a touch of Honey Malt which adds a uniquely subtle sweetness that compliments this brew very well.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 3 Weeks Bottle Conditioning
- Original Gravity: 1.054
- 5.0% ABV (Estimated)
- IBUs: 42.9
- SRM: 8.0
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 4.25 lb. Maris Otter
- 4 oz. Honey Malt
- 4 oz. Caramel 60L
- 4 oz. Carapils

Hops

- 1/2 oz. UK Challenger (Bittering)
- 1/4 oz. UK Challenger (Flavoring)
- 1/2 oz. UK Kent Goldings (Flavoring)
- 1/4 oz. UK Challenger (Aroma)

Yeast Choices

- Safale S-04
- Danstar Windsor Ale Yeast
- White Labs London Ale Yeast (WLP013)
- Wyeast London Ale Yeast (1028)

Other

- 1 oz. Priming Sugar

MASH INGREDIENTS:

- 4.25 lb. Maris Otter
- 4 oz. Honey Malt
- 4 oz. Caramel 60L
- 4 oz. Carapils

MASH SCHEDULE:

- Saccharification Rest: 154°F for 60 minutes
- Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/2 oz. UK Challenger (60 Minutes)
- 1/4 oz. UK Kent Goldings (20 Minutes)
- 1/4 oz. UK Challenger (15 Minutes)
- 1/4 oz. UK Kent Goldings (10 Minutes)
- 1/4 oz. UK Challenger (5 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

Be sure to visit www.love2brew.com for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!