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EXTRA SPECIAL BITTER STRONG BITTER

OG: 1.055 **Color:** 8.9 SRM
FG: 1.016 **ABV:** ~5%
IBU: 41.8

| Extract | Weight | Percent |
|------------------|--------|---------|
| Pilsen Light LME | 7 lbs | 75.7 |
| Golden Light DME | 1 lb | 10.8 |

| Steeping Grains | Weight | Percent |
|-----------------|--------|---------|
| Crystal 20°L | 8 oz | 5.4 |
| Melanoidin Malt | 8 oz | 5.4 |
| Crystal 120°L | 4 oz | 2.7 |

| Hops | Weight | IBU |
|-----------------------|--------|------|
| Kent Goldings, 60 min | 2.5 oz | 41.8 |
| Kent Goldings, 0 min | 1 oz | 0 |

Yeast
White Labs English Ale WLP002, Wyeast London ESB 1968, or Fermentis Safale US-04

Additional
Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 11C - Strong Bitter

An average-strength to moderately-strong English ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales. A rather broad style that allows for considerable interpretation by the brewer. More evident malt and hop flavors than in a special or best bitter. Stronger versions may overlap somewhat with old ales, although strong bitters will tend to be paler and more bitter. Golden to deep copper color is common. Good to brilliant clarity. Low to moderate white to off-white head. A low head is acceptable when carbonation is also low

| | |
|-------------------|-------------------|
| Vital Statistics: | OG: 1.048 – 1.060 |
| IBUs: 30 – 50 | FG: 1.010 – 1.016 |
| SRM: 6 – 18 | ABV: 4.6 – 6.2% |

Commercial Examples: Fullers ESB, Adnams Broadside, Shepherd Neame Bishop's Finger, Young's Ram Rod, Samuel Smith's Old Brewery Pale Ale, Bass Ale, Whitbread Pale Ale, Shepherd Neame Spitfire, Marston's Pedigree, Black Sheep Ale, Vintage Henley, Mordue Workie Ticket, Morland Old Speckled Hen, Greene King Abbot Ale, Bateman's XXXB, Gale's Hordean Special Bitter (HSB), Ushers 1824 Particular Ale, Hopback Summer Lightning, Great Lakes Moondog Ale, Shipyard Old Thumper, Alaskan ESB, Geary's Pale Ale, Cooperstown Old Slugger, Anderson Valley Boont ESB, Avery 14'er ESB, Redhook ESB

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
9 Lbs. Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to 2 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
