



May all your fermentations be Great Fermentations!

## Across the Pond ESB – A Classic British Extra Special Bitter

Just like you'd get at the pub in London! Across the Pond ESB transports you across the Atlantic with a simple but delicious combination of British malts, hops and yeast. Make sure you give your mates a proper Imperial pint of this beauty, the envy of the British Crown!

### BEER SPECS

#### Original Gravity:

1.052 —1.054 @ 65% efficiency

1.056—1.058 @ 70% efficiency

1.061 —1.063 @ 75% efficiency

**Final Gravity:** 1.012—1.016

**IBU:** 40-45

**ABV%:** 4.9% - 6.7%

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate mash temperature is recommended to create a fairly fermentable wort that will still have some body and residual sugars. We suggest a mash temperature of 151° - 153°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation may be used to improve clarity and reduce sedimentation, but is not necessarily needed. This beer will gain character with a little time, so don't be afraid to give it a few extra weeks of conditioning in the bottle or keg!

### RECIPE DETAILS

- 10 lbs.** Maris Otter Malt
- 1.00 lb.** Simpson's Medium Crystal
- 0.50 lb.** Special Roast Malt

### FERMENTABLES

#### 60 Minute Boil

- 1.5 oz.** East Kent Golding hops, added at the beginning of 60 min boil.
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil.
- 1.0 oz.** East Kent Golding hops, added 10 min from the end of the boil.

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1968 London ESB, Wyeast #1028 London Ale, White Labs WLP 002 English Ale, Safale S-04 or Nottingham Dry Yeast

