



RECIPES

LONDON ESB 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	900
Beg Kettle Vol	1000
L:G	3.1
Mashing in Liquor	631
Lauter	0
Sparge Liquor	669
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



STEP 2

MALT

Original Gravity/Plato	1,0603	14.8
BME (premised)	0.880	
Colour (Lovibond)	10 to 12	

EXTRACT (KG): 141.23

WEIGHT OF MALT (KG)

Pale Ale Malt	183.56
Crystal 50	16.89
Chocolate	1.06
TOTAL	201.50

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Pale Ale Malt	0.915	0.800	0.704	2.8	3.3
Crystal 50 (Simpsons T50)	0.080	0.760	0.669	55.0	5.7
Chocolate	0.005	0.760	0.669	500	3.2
TOTAL					12.3



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	161	71.5
Sparge Temp	174	78.9

SPARGE ACID

NONE

It is typically Hard water in West London (c.260mg/L CaCO₃) with typical Chloride (Cl) c.45 mg/L and Sulphate (SO₄) likewise c.45 mg/L.

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 60 Min

Hop Additions: 4

IBUs: 35

Irish Moss @ 30 min before knock-out: 50 (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Target	0.120	60.00	0.200	0.700	24.50	919
Challenger	0.080	knockout	0.150	0.200	7.00	525
Northdown	0.080	knockout	0.100	0.050	1.75	197
Goldings	0.050	knockout	0.050	0.050	1.75	630
					TOTAL	2271



STEP 4

YEAST

Yeast Type/Number	London ESB
Fermentation Temp	pitch at 17°C allow to rise to 19.5°C



NOTES

- **Non-filtered**
- **1st dry hop: Goldings 125g per 164L**
(added post primary, after diacetyl rest, remove hops after 3 days)
- **2nd dry hop: Goldings 125g per 164L**
(added after 1st dry hop is removed)