

English Bitter

Extract:

7lbs Light Malt Extract
8 oz. Aromatic malt (20L)
8 oz. Crystal malt (120L)
4 oz. Special Roast malt (50L)
2 oz Golding hops (Bittering, Flavor, Aroma)
Whirlfloc tablet or Irish Moss
Wyeast 1968 London ESB yeast



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add 1 oz. bittering hops. (Golding, 60 min)
- Add ½ oz flavor hop (Golding) and Whirlfloc tablet or Irish Moss with 15 minutes remaining.
- After boil has finished, add remaining ½ oz. Aroma hops (Golding), turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68°F until completed

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

9lbs 8oz. Maris Otter Malt
8 oz. Aromatic malt (20L)
8 oz. Crystal malt (120L)
4 oz. Special Roast malt (50L)
2 oz Golding hops (Bittering, Flavor, Aroma)
Whirlfloc tablet or Irish Moss
Wyeast 1968 London ESB yeast

Questions About This Recipe?

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Mash grains with 16 quarts of water at 152°F for 1 hour. Bring to boil for 5 min. then add 1 oz. bittering hops (Golding, 60 min). Add ½ oz flavor hops (Golding) and Whirlfloc tablet or Irish Moss with 15 min remaining. Add remaining ½ oz aroma hops (Golding) and cool wort and pitch yeast, fermenting at 68°F.