

AbigAle ESB

Special/Best/Premium Bitter (8 B)

Type: All Grain

Batch Size: 5.02 gal

Boil Size: 8.01 gal

Boil Time: 90 min

End of Boil Vol: 6.09 gal

Final Bottling Vol: 4.65 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 19 Oct 2016

Brewer: Aughen

Asst Brewer:

Equipment: MegaPot (10 Gal/40 L) - BIAB

Efficiency: 70.00 %

Est Mash Efficiency: 81.7 %

Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
5.02 gal	Aughens RO water	Water	1	-
7 lbs 12.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	81.8 %
12.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	7.9 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	4	5.3 %
5.3 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	5	3.5 %
2.4 oz	Special B Malt (180.0 SRM)	Grain	6	1.6 %
1.50 oz	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	24.8 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	9	9.1 IBUs
1.00 oz	Styrian Celeja [4.50 %] - Boil 5.0 min	Hop	10	3.3 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 5.0 %

Bitterness: 37.1 IBUs

Est Color: 14.1 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 6.19 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Total Grain Weight: 9 lbs 7.7 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.85 qt of water at 163.0 F	150.0 F	75 min

Sparge: Fly sparge with 6.19 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 3.65 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 3.65 oz Corn

Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

Notes

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