

Darn Bitter clone

Extra Special/Strong Bitter (English Pale Ale)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.84 gal
Boil Time: 90 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 12/19/2010
Brewer: Matthew Brugger
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
7.00 lb	Pale Malt (2 Row) UK (3.0 SRM)	Grain	82.35 %
1.00 lb	Corn, Flaked (1.3 SRM)	Grain	11.76 %
0.50 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	5.88 %
1.00 oz	Brewer's Gold [9.70 %] (60 min)	Hops	37.6 IBU
1.00 oz	Sterling [5.30 %] (10 min)	Hops	7.4 IBU
1.00 oz	Sterling [5.30 %] (0 min)	Hops	-
1.00 oz	Williamette [4.70 %] (0 min)	Hops	-
1.00 items	Whirlfloc Tablet (Boil 15.0 min)	Misc	
1 Pkgs	London ESB Ale (Wyeast Labs #1968)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.046 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 4.17 %
Bitterness: 45.0 IBU
Est Color: 7.5 SRM

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 5.47 %
Calories: 219 cal/pint
Color:

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 5.45 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 8.50 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Full Body, Batch Sparge

Step Time	Name	Description	Step Temp
90 min	Mash In	Add 10.63 qt of water at 168.2 F	153.0 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: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 7.8 PSI

Carbonation Used: 25 psi for 48 hours

Keg/Bottling Temperature: 33.0 F

Age for: 7.0 days

Storage Temperature: 33.0 F

Notes

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