

The Beer Recipator


A Beer Recipe Calculator

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[Units](#)

Lost Bunkers ESB

Early spring means not only early spring golf, but early spring beer...ESB.

Brewer:	jb	Email:	-
Beer:	Lost Bunkers ESB	Style:	English Strong (Extra Special) Bitter
Type:	Extract w/grain	Size:	5.25 gallons
Color:	25 HCU (~14 SRM) 	Bitterness:	42 IBU
OG:	1.060	FG:	1.013
Alcohol:	6.0% v/v (4.7% w/w)		
Grain:	2 lb. Breiss American 2-row pale ale 1 lb. Munton's CaraPils crystal 4 oz. Breiss American crystal 120L 1 oz. Belgian chocolate 8 oz. Flaked barley		
Steep:	Steep in 2 gallons at 155° for 30 minutes, then rinse with enough 170° to make a 3 gallon boil.		
Boil:	60 minutes	SG 1.105	3.0 gallons
	7 lb. British light malt extract Add 1 tsp. Irish Moss when the first ounce of Fuggles goes in at 45 minutes. Consider adding finings to the secondary, too. A beer this light could really stand to be as clear as possible.		
Hops:	2.75 oz. Kent Goldings (6.9% AA, 60 min.) 1 oz. Fuggles (4.2% AA, 15 min.) 1 oz. Fuggles (aroma)		
Yeast:	Wyeast 1968, activated 6-8 hours before pitching. Agitate and aerate several times, 20-30 minutes apart, after pitching, before final sealing of primary.		

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