

LAKEFRONT ORGANIC ESB (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Lakefront Brewery's ESB is one of the few beers brewed in the world using 100% certified organic ingredients including the hops! A classic British style Extra Special Bitter that pours a brilliant amber with a nice off-white head. Organic hops lend a citrusy bite to the malty flavor to yield a very refreshing taste. Goes great with burgers and grilled vegetables, a nice summer meal! Ideal Serving Temp: 52-54° F.

OG 1.055 Ready: 6 weeks

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9.25 lbs. Briess Organic 2-row
- .75 lbs. Briess Organic Caramel 60L
- .5 lbs. Briess Organic Caramel 20L

BOIL ADDITIONS & TIMES

- 1.25 oz. Organic UK Fuggle (90 min)
- .25 oz. Organic UK Fuggle (15 min)
- .5 oz. Organic UK Fuggle (0 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05.
Optimum temperature: 59-75°F

- LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.
Optimum temperature: 60-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

90 MINUTE BOIL

1.25 oz. Organic UK Fuggle (90 min)

.25 oz. Organic UK Fuggle (15 min)

.5 oz. Organic UK Fuggle (0 min)

YEAST

DRY YEAST (DEFAULT):

Safale US-05.
Optimum temperature: 59-75°F

LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.
Optimum temperature: 60-72°F

NOTES

Lakefront recommends a 90-minute boil for this recipe.