

BEERSMITH RECIPE

# MIRROR PONDISH All-Grain

O.G: 1.051 READY: 6 WEEKS



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## FERMENTATION SCHEDULE

3 Weeks Primary

3 Weeks Bottle Conditioning

### INGREDIENTS

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#### BATCH VOLUME

5.25 Gal

#### MASH

- 9 lbs Rahr 2-row
- 0.75 lbs Caramel 80L
- 0.12 lbs Carapils

#### HOPS

- 4.6 oz Cascade

#### YEAST

- Wyeast 1968 London ESB Ale Yeast

#### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 0.5 oz Yeast Nutrient
- 1 Whirlfloc Tablet

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### NOTE

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This recipe calls for a 90 min boil.

### SCHEDULE

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#### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

#### BOIL ADDITIONS & TIMES

- 0.8 oz Cascade 85 min
- 0.8 oz Cascade 30 min
- 0.5 tsp Yeast Nutrient 10 min\*
- 1 Whirlfloc tablet 10 min\*
- 1 oz Cascade 5 min
- 1 oz Cascade 0 min - Steep for a 20 min hopstand before chilling

#### DRY HOPS

- 1 oz Cascade 7 days

#### YEAST

- Wyeast 1968 London ESB Ale Yeast  
*Optimum Temperature: 64°- 72°F*