

BEERSMITH RECIPE

WALT'S MAC & JACK All-Grain

O.G: 1.054 READY: 6 WEEKS

FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



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.

INGREDIENTS

BATCH VOLUME

5.50 Gal

MASH

- 10 lbs English Pale Malt
- 1 lb Caramel 80L
- 1 lb German Munich Malt
- 0.75 lbs English Brown Malt

HOPS

- 0.5 oz Galena
- 1 oz US Goldings
- 1 oz Cascade

OTHER

- 1 oz sweet orange peel

YEAST

- Wyeast 1968 London ESB Ale

*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*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

BOIL ADDITIONS & TIMES

- 0.5 oz Galena 60 min
- 1 oz Sweet Orange Peel 30 min
- 1 oz US Goldings 25 min

DRY HOPS

1 oz Cascade 10 days

YEAST

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